

THE NATIONAL

Technology JUL 23, 1951

Public Library

JUL 23 1951

Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

STACK

Not a Care in the World!

All little Steven Morton has to do is maintain the high M.I.S. standards* being practiced when he becomes part of our organization.

*These standards are even higher now than when we first ran this ad two years ago. Business has been good . . . and we're plowing the profits back in to constantly improve the quality of M.I.S. products wherever possible.



Reg.
U.S. Office



4432-40 SO. ASHLAND AVE., CHICAGO 9

OFFICES AND
LABORATORY

MEAT INDUSTRY SUPPLIERS

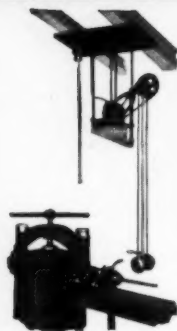


MACHINES FOR EVERY PURPOSE

the most complete line for the Sausage Kitchen

BUFFALO sausage-making machinery includes many types in addition to our better-known grinders, cutters, stuffers and mixers. A few of these are illustrated below. In addition, "Buffalo" also makes many special types of equipment for unusual applications.

John E. Smith's Sons Co.
50 Broadway, Buffalo 3, N. Y.
Sales and Service Offices in Principal Cities



CASING APPLIER

Saves time... strips casings on stuffer far faster than by hand.

PORK FAT CUBER

Pays for itself in labor-savings if you specialize in blood sausage, headcheese, mortadella, bologna, etc



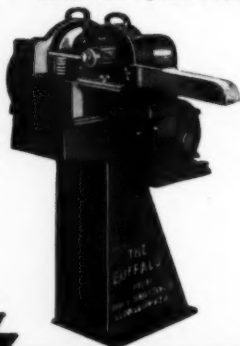
SMOKEMASTER

Generates an abundance of dense, cool smoke. Shortens smoking time. Automatic operation.



HEADCHEESE MEAT CUTTER

Cuts long square strips with clean sheer cuts. Improves appearance of headcheese.



ROTARY MEAT CUTTER

Excellent machine for reducing large chunks of raw or cooked meat into strips before further processing or canning.

BEST BUY

**Buffalo
QUALITY
SAUSAGE
MACHINERY**



Why Buffalo is the Best Buy Anytime...

Over 80 years experience in design and development. • First with the newest and best operating features. • Made by specialists who concentrate skills in one field. • A complete line of types and sizes to choose from. • Quality construction, maximum safety, thoroughly sanitary. • Used and recommended by sausage makers everywhere.

**MAIL
COUPON**
or write for
Catalogs



JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N. Y.

I am interested in the following:

- | | |
|---|---|
| <input type="checkbox"/> Cutter | <input type="checkbox"/> Casing Applier |
| <input type="checkbox"/> Grinder | <input type="checkbox"/> Pork Fat Cuber |
| <input type="checkbox"/> Mixer | <input type="checkbox"/> Head Cheese Cutter |
| <input type="checkbox"/> Stuffer | <input type="checkbox"/> Smoke Master |
| <input type="checkbox"/> Combination of Special Purpose Equipment | |

Name _____

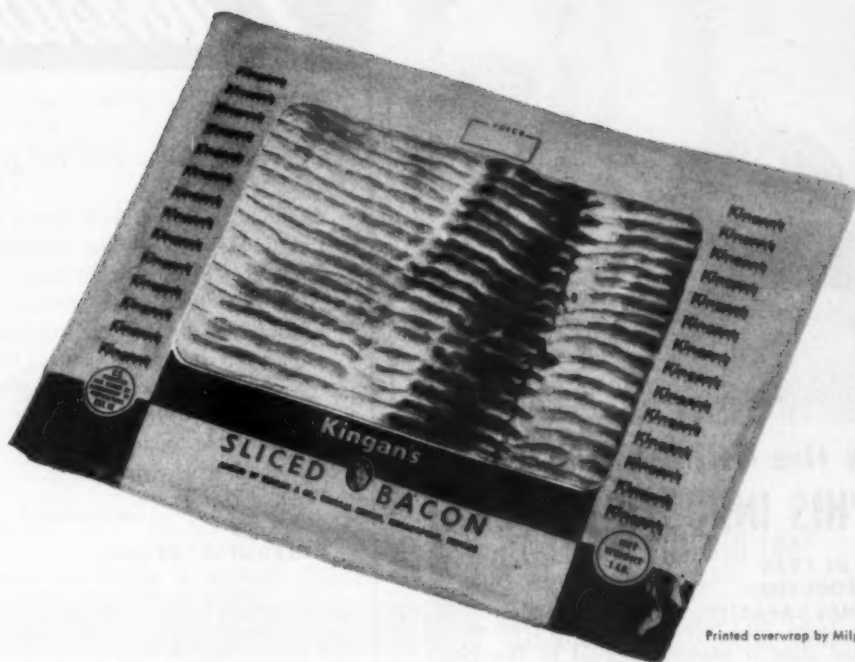
Company _____

Address _____

City and State _____

king
many
bet-
ters,
w of
low.
also
es of
pli-

Co.
N. Y.
Cities



Printed overwrap by Milprint, Inc.

Bacon Looks and Sells Better

IN Lumarith* THE "BREATHING" WRAP

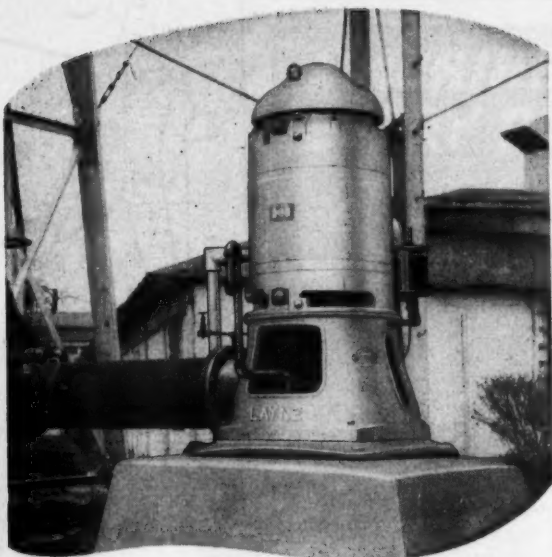
The "breathing" wrap offers the shopper bacon at its best . . . helps hold full natural color of bacon . . . gives packages a crisp, dry, fresh feel . . . makes a smooth, uncockled wrap that attracts the shopper and makes more bacon sales. Lumarith is available both printed and plain.

For additional information, write to:
Celanese Corporation of America,
Transparent Films Dept. 139-F,
180 Madison Avenue, New York 16, N. Y.
In Canada, Canadian Cellulose Products, Ltd.,
Montreal and Toronto.

*Reg. U.S. Pat. Off.



TRANSPARENT FILM



This is the 4th for a MEMPHIS INDUSTRIAL PLANT

**THE FIRST IN 1934
IS STILL PRODUCING
ITS ORIGINAL CAPACITY**

Seventeen years ago, a big industrial plant in Memphis bought its first Layne well water supply system. World War II necessitated the installation of two more Layne water supply units. Now the fourth has just been completed and is producing 1790 GPM whereas the contract only promised 1500 GPM.

This is a typical case of where the first Layne installation proves to be so satisfactory that, as more water is needed, other Layne units are ordered as a matter of course. Certainly this industrial plant,—or any other big user of ground water, could make no finer investment.

Every Layne installation is a carefully engineered job from the original survey to the final testing. All have the same unmatched features of high efficiency, low upkeep cost and extra long life.

If you are in need of more ground water, a Layne engineer will gladly make a study of your conditions and recommend the type unit that will best serve your needs. No obligation. Write

LAYNE & BOWLER, INC., GENERAL OFFICES, MEMPHIS 8, TENN.

Layne
WATER SUPPLY

WELLS & PUMPS

THE NATIONAL

Provisioner

VOLUME 124

JUNE 23, 1951

NUMBER 25

Contents

Armour Beef Operation Shows Loss.....	7
Cut Red Tape on Wage Increases.....	7
Meat Protein Feature of Animal Feed....	8
NLSMB Holds Conference in Chicago....	10
Expect Near-Record Pig Crop in '51.....	13
Congress Trims Price Control Power.....	13
Ask Packers to Save Sheep Intestines....	15
Up and Down the Meat Trail.....	17
Weekly Hide Review.....	33
Classified Advertising	40

EDITORIAL STAFF

EDWARD R. SWEM, Vice President and Editor
VERNON A. PRESCOTT, Managing Editor
HELEN P. MCGUIRE, Associate Editor
GREGORY PIETRASZEK, Technical Editor
DOROTHY SCHLEGEL
C. B. HEINEMANN, JR., Washington Representative, 740 Eleventh St., N.W.

ADVERTISING DEPARTMENT

15 W. Huron St., Chicago 10, Ill.
Telephone: WH itehall 4-3380
HARVEY W. WERNECKE, Vice President and Sales Manager
FRANK N. DAVIS
ROBERT DAVIES
F. A. MacDONALD, Production Manager
CHARLES W. REYNOLDS, New York Representative, 11 E. 44th St. (17) Tel. Murray Hill 7-7840, 7-7841
Los Angeles: DUNCAN A. SCOTT & CO., 2978 Wilshire Blvd. Tel. DUNkirk 8-4151
San Francisco: DUNCAN A. SCOTT & CO., Mills Building (4). Tel. GARfield 1-7950

DAILY MARKET SERVICE

(Mail and Wire)
E. T. NOLAN, Editor

EXECUTIVE STAFF OF THE NATIONAL PROVISIONER, INC., Publisher of

THE NATIONAL PROVISIONER
DAILY MARKET SERVICE
ANNUAL MEAT PACKERS GUIDE
THOMAS McERLEAN, Chairman of the Board
LESTER I. NORTON, President
E. O. H. CILLIS, Vice President
A. W. VOORHEES, Secretary

Published weekly at 15 West Huron St., Chicago 10, Ill. U.S.A. by the National Provisioner, Inc. Yearly subscriptions: U.S., \$4.50; Canada, \$6.50; Foreign countries, \$8.50. Single copies, 25 cents. Copyright 1951 by the National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.



*Solve seasoning problems for good
with these consistently fine*

Fearn products

How much better and more efficient it is for you
... how much simpler ... when you can
depend on *one central source* for all of your
major seasonings. That's why Fearn brings
you this long, *complete* line of fine seasonings
to meet your various needs. And remember,
too, Fearn's newest seasonings are based on
blends of *pure, natural spice extractives*.
This means absolute uniformity of strength
at all times ... for *consistently fine*
product flavor in every batch, *consistently*
fine sales appeal, day in, day out.

Write for facts today.

FRESH PORK SAUSAGE SEASONING
WIENER SEASONING
BOLOGNA SEASONING
PICKLE AND PIMENTO LOAF
SEASONING
MACARONI AND CHEESE LOAF
SEASONING
BRAUNSCHWEIGER SEASONING
SALAMI SEASONING
SOLUBLE BLACK PEPPER
SOLUBLE SAGE
SOLUBLE CELERY
ROSEDALE SEASONING SALT
"C" SEASONING
TWENTY GRAND SEASONING
"B" SEASONING
CHICKEN PASTE
SMOKE-STYLE FLAVOR

In addition to the above seasonings, Fearn can readily
develop a special formula to fit your own specific needs.

fearn *flavors you can trust*



FEARN LABORATORIES, INC., 9353 BELMONT AVENUE, FRANKLIN PARK, ILLINOIS

HOW TO REDUCE COSTS IN YOUR PORK PROCESSING DEPT.

The best way to reduce costs in your pork processing department, in the face of constantly increasing raw material costs, is to replace worn out, out-dated equipment with modern, efficient machines that take the least amount of attention, increase your out-put per hour and reduce your operating expenses all down the line. Globe engineered pork processing equipment, some of which is shown here, is the result of 36 years of engineering know-how, plus just as many years of actual packing plant manufacturing experience. This equipment is made to perform, to last, to pay for itself many times over in the many years it will serve you faithfully.

Starting at the top is one of many sizes of SCALDING TUBS, made of heavy steel and available in any size or height of frame. Next is a SLICED BACON PACKING TABLE, made for use with a bacon slicing machine, with a 7-inch mesh belt that is exceptionally sturdy and easy to clean. Wide range of styles available. Then you see a BACON CURING BOX, that is available in 625 and 1000 pound capacities. At the bottom is the famous GLOBE HAM MOLD WASHER, a compact, efficient washer for cleaning ham molds and meat loaf retainers, sturdy in construction, efficient in operation.

These are only a few of the machines and other equipment described and shown on pages 366 to 397 in the new GLOBE Catalog in the section devoted to Ham, Bacon, and Pork Processing equipment. We suggest you refer to this catalog and check your needs from GLOBE'S complete line.

**36 YEARS SERVING THE MEAT
PACKING INDUSTRY WITH EX-
PERTLY DESIGNED EQUIPMENT**



The **GLOBE** *Company*

4000 SO. PRINCETON AVE
CHICAGO 9, ILLINOIS

OPS Will Extend Quota Adjustments

An amendment providing continuation of adjustments in slaughter quotas for sales to the armed forces is expected from the Office of Price Stabilization next week. On May 24 OPS announced that slaughterers with contracts dated before June 3 to supply meat to the armed forces through June 30 might obtain quota adjustments.

It is reported that the amendment will provide for quota increases on both cattle and hogs, but not in excess of 15 per cent for each accounting period. It is also expected that delivery to the armed forces must be pursuant to a valid contract.

A time limitation on the transfer of meat is expected to be included in the regulation, perhaps 30 days. Conversion factors will be used to translate carcass meat, cuts of various kinds and canned meats to live weight, which will be used in making quota adjustments.

Armour Beef Operation Shows Loss

Beef operations of Armour and Company in February, March and April showed a loss of \$5,000,000. This was due mainly to government price controls, F. W. Specht, president, said in his interim earnings report. Federal taxes increased sharply, from \$5,657,417 in the first six months of last year to \$16,882,000 this year.

The company's net profit for the second quarter of the fiscal year dropped to \$2,747,146 as contrasted to \$7,663,512 in the first quarter. Profit for the first six months, however, increased slightly, from \$9,383,954 or \$1.94 a share in 1950 to \$10,415,658 or \$2.19 a common share in 1951. Non-food products were the major factor in Armour's gain. For the second quarter non-food operations produced a pretax profit of \$9,870,164; food operations a pretax loss of \$3,568,018.

Commenting on the company's need for strengthening its working capital, Specht noted that during the past 12 months the amount required to finance receivables and inventories increased \$91,861,000. The increase is due to higher prices, increased quantities of inventories and sales and a slightly longer period between date of sale and collection of receivables, he said.

Less Red Tape Seen on Salary Increases

The Federal government may give business firms more leeway in determining how large a raise they could grant their salaried employees, without asking Washington every time they wished to increase a salary. Procedures to expedite salary adjustment are being drafted for the Salary Stabilization Board. The proposed policy is contained in a report to Economic Stabilizer Eric Johnston by the board's executive director, Joseph D. Cooper.

According to the report, there was a feeling during World War II that executives' salaries were not so strictly controlled as wages. The report makes clear that this time there will be "equal treatment" for wages and salaries. This means that salary regulations will closely parallel wage rules. However, there are no salary members on the board as yet and whether or not they will accept a "ready-made" policy is problematical.

House Considering \$700,200,000 Tax Bill

The House of Representatives was expected to vote late Friday on the new tax bill which would increase individual and corporate income taxes and impose higher excise taxes on certain "luxury" items. The bill was sent to the floor by the House rules committee under a "closed rule" which bars all changes except those proposed by the committee itself. The only alternative for the opposition would be to send it back to the committee for reworking. Two full days of debate on the measure were scheduled.

The bill would raise the corporate normal tax from 25 to 30 per cent which, with a surtax rate of 22 per cent, would total 52 per cent compared with the present 47 per cent. It would raise the ceiling on corporate taxes, including both income and excess profits taxes, from 62 to 70 per cent.



Corn is brought from silos to mill on truck equipped with scale for convenient weighing.



Prime ingredient, AP 60, is unloaded in man-hole on loading dock and falls into crusher.



Linseed oil is added to ingredients that are premixed in small quantities in this machine.



Large quantity ingredients are added directly from bags to mixer hopper set at floor level.



Richard A. Rozynek, manager, and John E. Thompson, president of Thompson Farms Milling Co., record weight of chicken during tests of new feed made by the mill.

Rich Red Meat Proteins Of Newly Introduced AP 60

WHAT is AP 60? This is the question that Thompson Farms Milling Co., Chicago, wants farmers, feeders and animal food dealers to ask. For this new milling firm has a ready and highly satisfactory answer. AP 60 is the basic constituent of a new line of hog and poultry feeds that is unusually high in protein value.

The story of AP 60 really began some time ago when John E. Thompson, president of Reliable Packing Co., Chicago, noticed that meat by-products at his plant seemed different from other samples he observed. In the very nature of the plant's operation, more meat tissue finds its way into the melters than is generally the case. Thompson segregated the various materials charged and conducted an independent analysis of the resulting cake.

J. Paul Bishop & Associates, a leading animal nutritional analyst, confirmed Thompson's belief that the meat by-products had a high meat protein value and suggested that the product be used in other than conventional channels. Thompson selected the animal feed industry as the most likely market for his tankage. But even this "natural" market presented a problem.

Feed manufacturers, who would normally buy the material, would certainly not pay a premium for the relatively

small amount of AP 60 that Reliable Packing could produce. It would not be profitable for them to vary their formulas to run through small batches with the new meat product.

Thompson went a step farther and resolved to produce, distribute and market an animal feed whose basic ingredient would be AP 60. Three problems were immediately apparent. A mill would be needed, distribution methods would have to be figured out and formulas for the best possible blend of feed prepared.

The last problem was solved first. A basic hog feed formula was developed with the help of leading animal nutritionists. This formula was tested for a year at the Thompson Farms at Monee, Ill. Supplemental feeding experiments were conducted with chicks and rats in a specially maintained feeding laboratory. The objective of the formulation and testing was to engineer a basic feed whose high quality would be unquestionable. The best of known ingredients went into the formula.

Raw materials were purchased from reputable suppliers such as A. E. Staley for soybean oil meal, antibiotics from Lederle, vitamins from Merck, and chemicals from Monsanto. New constituents were added to the formula as research indicated their desirability. The high protein value of red meat

was added through AP 60, whose source, supply and quality is controlled by the Thompson mill.

Actual construction of a mill came next. An auxiliary storage building, modified structurally and equipped with the latest of feed mill machinery, became the company's new plant.

Rigid quality control is maintained in feed formulation with the aid of modern mixing equipment. Incoming grains are moved via a portable conveyor into a Fairbanks-Morse scale truck and are then fed in desired quantity to the grinder. They are next run through the mixer. Mill management intends to completely mechanize this phase of its operation.

The other additives are placed in the mixer. Various ingredients such as vitamins and trace minerals, which are required in small fractional amounts, are first premixed in a separate mixer and then transferred to the main mixer. AP 60, the special red meat constituent, is first run through a crusher which breaks the pressed cake into small pieces. These are reduced to grain size in another crusher and then granulated in the grinder.

Powered by a 20-hp. motor, a five-ton

If the feeds are to be sold in granulated form they are sacked directly from the storage bins. Six 100-lb. bags per minute can be filled in this operation.

If the feed is to be processed into pellets, it is run through the conditioner unit of a Sprout, Waldron pelletizer. Here, moisture is added to the feed in the correct amount. The feed passes to a mold die cutter where it is formed into the desired size. The pellets move through a cooler-drier unit, where the excess moisture is removed, and then pass onto a sizing screen. Oversized units and the fines are sucked back to the conditioner for reprocessing. The correct size pellets fall into a two-day sacking unit, are scaled and then move to the Minneapolis sewing machine, where the bags are stitched and the product label affixed in the closing operation.

The plant uses plain and printed cotton bags which are all standard in their mill and brand identification. Individual product identification is

(Continued on page 20)



Chunk-size AP 60 is fed from storage bin to this second-stage grinder before granulation.

Steins Mainstay Feed Animal Feed

capacity Kelly Duplex mixer blends the materials. The unit screw—conveys the ingredients from the base of the mixer cone and spills them back into the cone. A sight glass in the mixer and a test opening door enable the operator to determine the end point of the mix.

The mixed material is bucket-conveyed to the head of a six-way spider feed. From the mixing level the operator can direct the feed material to any one of three 12-ton storage bins or into a truck at the loading platform.



Most useful sales tool for the new milling company is results of competitive feeding tests. These farmers are observing weight gain progress and the general appearance of hogs fed with the new supplement that is high in meat protein value.



As feed passes through special opening during mixing, operator tests for proper blend.



Spider feedway control directs flow of feed to storage, sacking station or into trucks.



Pellets are checked for size at inspection window during formation by die-cut machine.

NLSMB
CONFERENCE
1951



Big Year of Progress Reviewed By NLSMB

Controls Held Regrettable Threat To Meat Supplies

THE men who grow livestock and those who sell it, the men who process meat and those who distribute it—356 of them from 37 states—converged on Chicago last week for four full days of programs, discussions and reports on meat. The focal point of this gathering was the annual meeting of the 22 directors of the National Live Stock and Meat Board. Actually, the scope of the Board's program is so extensive that the conference represented all livestock-meat interests in the country.

During the NLSMB meeting those attending witnessed an overwhelming presentation of the Board's work. Its vast program on meat is national in

scope and reaches down to the most remote community. It is supported by voluntary contributions from producers, and packers contribute an equal amount by matching contributions made by consignors on livestock purchased for slaughter.

Besides the livestock breeders, feeders, market men, packers, retailers and medical center representatives who attended, the Board brought together a group of college men who are working on some phase of meat. This year 62 professors from 31 colleges and universities and the U. S. Department of Agriculture, plus one man from the Ontario Agricultural College, Canada, attended. This meeting, known as the

Fourth Annual Reciprocal Meat Conference, was devoted to problems concerning meat instruction, research and education.

The first National Meat Cookery Conference was held in conjunction with the Board meeting this year. Representatives came from the home economics departments of ten land-grant colleges and universities and the USDA.

The National Live Stock and Meat Board was founded 28 years ago as a self-help organization. Again and again throughout the meeting this theme was reiterated: that if left alone the industry will be able to take care of itself in this emergency and continue its excellent record of service to the American consumer. R. C. Pollock, general manager of the Board, commented in his annual report:

"When it became evident 28 years ago that the industry lacked unity of action—that meat did not have a champion—that education and research on meat were being neglected—it did not ask for help. The men of the industry consolidated their interests in a self-help organization. A program of information, education and research was set up. Throughout the years the officers and directors have had a two-fold objective in mind—first to serve the industry; second to serve the nation."

Pollock continued that "at a time when the meat industry is so vital to the nation's economy and health and to the defense effort, it is regrettable that rules and regulations have been imposed which are a threat to our future meat supplies."

A luncheon speaker, Roger Fleming, secretary of the American Farm Bureau Federation, told his audience that direct price and wage controls do not control inflation but rather add to it and in the long run reduce production, lead to black markets and maldistribution of meat. He stated that his organization recommended instead of



Board research is adding to the stature of meat. The technician above is taking a blood sample for various determinations in a study on levels of meat intake. Test in lab at right concerns digestibility of meat.





One phase of the Board's educational program which reaches thousands of women each year is demonstrations on how to select, prepare and serve meat. Many public utility companies ask the Board to present programs in their auditoriums.

The Board again "enlists" to assist the Armed Forces with their meat problems during the emergency. Staff members are active in the camps and bases presenting meat training programs. Regulations require the breakdown of all kinds of meat. Here instruction is being given by one of the Board's staff.



controls a program to increase production, to cut government expenditures, to get enacted pay-as-we-go tax programs, maintain effective credit curbs and apply sound monetary controls.

"To take as much information on meat as possible to as many people as possible as often as possible"—that has been the objective of the Board's information department, according to Redman B. Davis, director.

Such a program requires reliable information. Back in 1924 the Meat Board first recognized what research could mean to the industry and placed its first research project. This was a time when there was practically no interest in the subject of research on foods.

Through the years the research sponsored by the Board has produced an ever-mounting volume of valuable information on meat and lard. In all, 72 grants-in-aid have been placed by the Board. Through them many facts about the outstanding nutrient value of meat

have been established. As a result meat has been placed in an entirely new light in the mind of the average consumer, and, more important, in the minds of food researchers and those in the field of nutrition and medicine who influence eating habits.

At this meeting the Board reported on six of its current research projects.

Dr. C. A. Elvehjem has been working at the University of Wisconsin on the amino acid content of meats. It is now well-known that meat is a rich source of proteins and that proteins are made up of amino acids. Of the known amino acids, eight are essential. Dr. Elvehjem has found that meat contains all eight and has also determined the quantity of each. There are also 12 dispensable amino acids. Though classed as "non-essential," the researchers feel there may be some reason for them and are determining the quantities of each in meat. When results are completed, the amount of all amino acids contained in meat will

be known, the first record of this type for any food.

Another research project at the University of Wisconsin is attempting to learn how rapidly each amino acid is digested so that it can be utilized in the body. This is called, technically, the "point of liberation." So far as is known, this Meat Board study on the liberation of amino acids is the only one being conducted on any food product.

Dr. Elvehjem also reported that they now know the Vitamin B-12 content of many cuts of meat, including pork ham, pork shoulder, pork shoulder (cooked), pork hocks (cooked), veal, mutton and variety meats. They also ran tests on such foods as oysters, cheddar cheese, egg, salmon, chicken and milk. Meat was found to rank as high or higher than any of these foods which might be expected to be high in Vitamin B-12 content.

Ten college girls attending the Uni-
(Continued on page 23)

For the first time in many years the Board sponsored a National Meat Cookery Conference. Participants were, clockwise: Faith Fenton, Cornell University; Ferné Bowman, Colorado A. & M. College; Ruth M. Griswold, University of Chicago; Belle Lowe, Iowa State College; Helen Wolcott, NLSMB; Lucy M. Alexander, Bureau of Home Economics and Human Nutrition, USDA; Reba Staggs, NLSMB; Gladys E. Vail, Kansas State College; Sylvia Cover, Texas A. & M. College; Pauline C. Paul, Michigan State College; Maude Pye Hood, University of Georgia, and Isabel Noble, Minnesota U.



The Board's research program is designed to determine the value of meat in the ever-changing nutrition picture. General manager R. C. Pollock, pictured fourth from left, is director of its research department. Thos. E. Wilson, chairman, Wilson & Co., fifth from left, heads the board's research committee. Research studies were reported at the annual meeting by, l. to r.: A. J. Mitteldorf, Arnold E. Denton, Dr. Pauline Beery Mack; (other side of table): Dr. C. A. Elvehjem, Dr. W. J. Dieckmann, Dr. Ruth M. Leverton and Anna E. Boller, associate director, NLSMB research department.



Choose a grinder to fit the job

"BOSS" Grinders are built in a variety of styles, and with drives and capacities (800 to 15,000 pounds per hour) to meet the requirements of each individual user. The grinder illustrated is the "BOSS" GRINDER No. 523. It is operated by a

standard motor through flexible coupling and hardened and ground helical gear, planetary type reducer, totally enclosed and running in oil. Base is of heavy cast iron construction. Oversize hopper of heavy steel, Super-Feed Cylinder, Feed

Screw, and Ring are hot tinned after fabrication. It is built in two sizes: 25 H. P. (10,000 pounds per hour with super-feed cylinder and screw) and 40 H. P. (15,000 pounds per hour with super-feed cylinder and screw).

AND GRIND FOR LESS

"BOSS" Grinders meet all requirements for economy and convenience of operation. Bearings are ample in size, properly designed, and easy of access. Hoppers can be fed from floor level, and tilted for access to cylinders. Cylinders clear all standard size sausage trucks. Parts which are subject to wear are also economical to buy and convenient to replace.

DO THIS! Write today for a free copy of our Sausage Machinery Catalog No. 627-A. It gives complete details of construction and operation

for this and other "BOSS" Grinders, and for the "BOSS" line of Cutters, Stuffers, and Mixers. You may need such information soon.

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO



Senate and House Committees Whittle Price Control Power

DEVELOPMENTS this week in the Senate and House banking committees' consideration of legislation to extend the Defense Production Act were partly favorable and partly unfavorable for the meat industry. Both groups approved their versions on Thursday. Some action is expected before June 30 when the present bill expires.

The favorable developments were:

1. Both the Senate and House committees approved amendments which would cancel cattle and beef price rollbacks scheduled by OPS for August 1 and October 1. The House provision prohibits ceilings "for any agricultural commodity below 90 per cent of the price received (by grade) by producers on May 19, 1951, as determined by the Secretary of Agriculture." The Senate amendment would prohibit any ceiling lower than prices prevailing just before the issuance date of the regulation establishing the ceiling, or between January 25 and February 24, 1951, whichever is lower. The Senate provision would also mean that any rollbacks resulting from ceilings established by CPR 22, under which dry sausage, canned meats and a few other meat industry products are priced, could not go into effect.

2. Both committees rejected most of the Administration's requests for broader control powers and voted a relatively short life for the extension of controls. The House version has a June 30, 1952 termination date for wage, price and rent controls, priority and allocation powers, credit curbs and loans, subsidy and purchase programs; the Senate committee would renew wage, price and rent control powers for only eight months and would prolong other authority under the act for one year.

The unfavorable developments were:

1. The House committee rejected a provision similar to the old Barkley-Bates amendment under which OPS would have been prohibited from establishing any maximum prices on livestock products which did not allow for a reasonable margin of profit to each segment of the processing industry as a group on each species of livestock.

2. The House committee approved a provision authorizing payment of subsidies on any domestically produced materials "on such terms and conditions" as the President finds necessary to obtain continued supplies or maximum production at stable prices. Such subsidies might be used, it was pointed out, when ceilings on products resulting from processing livestock or other farm commodities, are too low to enable high-cost producers to maintain production.

While the legislative situation, on the whole, appeared more favorable this week than last, the prospects for

outright abolition of the authority to control livestock and meat prices did not seem to be too bright. Some farm interests are still working along this line with the hope that their objective can be accomplished when the bills are brought out on the House and Senate floor. In any case, most observers believe that it is essential that packers obtain the Barkley-Bates amendment, or a similar provision, in any extension of the Defense Production Act.

The Senate banking committee flatly rejected most Administration proposals for strengthening the act and whittled away some of the control authority under the present law. The House group, while agreeing to some Administration requests, such as the freezing of farm price parity for one-year periods and establishment of heavier penalties for willful violators of price regulations, turned down a proposal to give the government power to fix margins for trading on commodity exchanges.

The House agricultural committee also entered the situation by directing its chairman to introduce a bill to outlaw any price rollbacks, "past, present or future." The measure would apply to non-farm commodities and farm crops. It will probably be brought up on the floor of the House as an amendment to the banking committee's bill.

Bigger Pig Crop Means More Pork Processing in 1951-52

PORK production and processing will continue to increase to near-record levels during the fall and winter of 1951-52 and the spring-summer of 1952, according to the USDA report issued this week which indicated that the combined total pig crop for 1951 would amount to about 106,000,000 head. Such a crop would be the second largest on record (1943 is high). 5 per cent above 1950 and 16 per cent above the 1940-49 average.

The 1951 spring pig crop totaled 63,818,000 head, an increase of 7 per cent from last spring, the Bureau of Agricultural Economics reported. The number of sows farrowing this spring was 4 per cent above last year. The number of pigs saved per litter was 2 per cent higher than last year, and equaled the record high attained in 1946.

For the coming fall crop, reports on breeding intentions indicate a total of 6,374,000 sows to farrow, 4 per cent above the number farrowed last fall.

The number of hogs six months old and over on farms and ranches July 1 was 8 per cent larger than last year,

PAPER: Cardboard makers have been ordered to set aside 10 per cent of their monthly production to fill government orders. NPA also told makers of paperboard used for paper cups and plates, milk cartons, frozen food containers and other food packages to set aside 5 per cent of their production.

BUILDING: NPA announced it will authorize construction of restricted projects which fall under List B projects (those of a commercial or business nature, such as office buildings and warehouses), provided "the quantity of critical materials is so insignificant that it will not adversely affect the defense effort."

Plans and time schedules in the third quarter for the National Production Authority's essential production under the Controlled Materials Plan have been announced. Allotments of steel, copper and aluminum will be made to all producers of essential defense-supporting and civilian products who have filed. The first CMP 4-B allotments were mailed this week and all should be in the hands of industry in ample time to obtain materials for September production. To insure continuation of vital expansion programs on schedule, the construction industry will begin receiving allotments under CMP late in the third quarter. For additional information write NPA, Washington 25.

but 6 per cent below the 10-year average.

The spring crop this year is 15 per cent larger than the 10-year average and is the second largest on record, being exceeded only by the spring crop in 1943.

Compared with 1950, the 1951 spring pig numbers are as large or larger than last year in all regions. The Western states are up 11 per cent; North Atlantic up 9 per cent; West North Central up 8 per cent; South Atlantic up 7 per cent; and East North Central up 6 per cent. The South Central states have a pig crop the same as last year.

The number of sows farrowing in the spring of 1951 is estimated to be 9,873,000 head, or 4 per cent larger than last year and 11 per cent larger than the 10-year average. The 1951 spring farrowings were about the same as farmers' reports last December indicated would be farrowed. Only one region, the South Central, shows spring farrowings smaller than intended last December.

The number of pigs saved per litter
(Continued on page 38)

BRIEFS ON DEFENSE POLICIES AND ORDERS



Julian

SMOKEHOUSES

are proven performers!

Julian's expertly engineered dependability and trouble-free performance are just two of the built-in features that give Julian owners peace of mind even in these days of uncertainty. JULIAN SMOKEHOUSES can be counted on for peak performance for the duration of any emergency. Many of the country's leading packers are relying on JULIAN to keep their production up . . . and on schedule!

JULIAN ENGINEERING COMPANY

319 WEST HURON STREET

CHICAGO 10, ILLINOIS



HIRAM CUKE sez!

USE GOLDSMITH'S

DICED SWEET PICKLE

in your Loaves and Specialties

Write today!

Goldsmith

PICKLE COMPANY

4941 S. RACINE AVENUE
CHICAGO 9, ILLINOIS

Give your Meat Loaves and Sausage Specialties real sales-winning taste appeal by simply adding GOLDSMITH'S DICED SWEET PICKLES to your present formulas. This low-cost sales-getter actually enhances the appearance of your meat products.

HIRAM CUKE also sez: Give your products new, distinctive appeal with Diced Sour and Dill Pickles . . . Sweet and Sour Chunks . . . Diced Red and Green Peppers.

AROMIX

*The ultimate
in high quality
seasonings and
specialties
for the
meat packing industry!*

AROMIX CORPORATION
612-614 West Lake St., Chicago 6, Ill. DEarborn 2-0990

England Again Releases Dollars for Hog Casings

The British Ministry of Food recently announced that it would allow the limited import of U. S. hog casings for dollars. During the past few years the dollar position did not permit this resumption of former trade, it was stated, and old, established American brands of hog casings almost disappeared from the British market.

The new ruling is expected to have an adverse effect on our imports of sheep casings. In recent years sizeable quantities of English sheep casings had been shipped to America, but it is understood that this export has now been banned so as to keep the casings in England in order to minimize the actual amount of American casings for which the country will have to spend its dollars. Records indicate that during May and June nearly 100 tierces of English sheep casings arrived in this country.

Visking Wins Award for Outstanding Safety Record

For piling up the remarkable safety record during 1950 of working 3,000,000 man-hours without a lost-time accident, the Clearing Division of The Visking Corporation, Chicago, has received the National Safety Council's "Distinguished Service to Safety" award.

The award was presented to Gustav Freund, vice president and Clearing Division manager, by A. M. Baltzer, assistant manager of the Industrial Division of the NSC.

Freund stated that Visking, manufacturer of synthetic sausage casings, believes in safety from the top man down. Safety benefits employees, their families and the community as a whole, and can be summed up as our No. 1 responsibility to society at large, Freund declared.

OPS "Crackdown"

The OPS said this week that it will crack down on more than 300 small meat packers who have not yet registered. Injunctions will be sought to put such slaughterers which are in the "Class 2" group, out of business until they comply with OPS regulations. It is understood that the government has legal cases ready for action against about 150 slaughterers.

Adolf Gobel Sales Rise

Anthony de Angelis, president of Adolf Gobel, Inc., New York, revealed that net sales for the six months ending April 28 were \$23,080,936 and that preliminary figures indicate profit from operations for this period amounted to \$566,093. Sales for the same six months of 1950 were \$2,562,170, resulting in a deficit. Operations had been suspended from March 1, 1950 to October 30, 1950.

AMI Reveals Plans for Ladies' Entertainment At Annual Meeting

The American Meat Institute has announced that it is planning a full program of entertainment for women attending the 1951 convention at the Palmer House in Chicago. On Friday, September 22, the Institute has arranged a guided tour of the Museum of Science and Industry. This world-famous museum is noted for its popular presentation of scientific and industrial subjects as they relate to everyday living.

On Monday, September 24, there will be a luncheon and fashion show in the Wedgewood Room at Marshall Field & Company. Field's own models will preview what the well dressed woman will wear for fall and winter.

An innovation at this year's meeting will be a special session for the ladies on Tuesday morning. It is being planned to give them an active part in the annual meeting. The session will be followed by a luncheon at the Palmer House.

Individual companies are invited to take part in the safety exhibit at the meeting. This exhibit, which created real interest among packers last year, will stress ways to achieve an effective safety program through a display of posters, bulletins, announcements, etc. Packers are asked to send materials used in their safety campaigns.

The Institute's department of packinghouse practice and research which is in charge feels that the industry has made commendable progress in improving safety programs and that a display of some of the effective methods used to achieve the records would be an inspiration to other packers.

Ask Packers to Save Sheep Intestines for Sutures

Packers are urged to make available to string makers and manufacturers of surgical sutures the 13½-yd. length of the sheep intestines suitable for suture purposes. This was urged by H. E. Reed, director of the livestock branch, Production and Marketing Administration, USDA, following a conference of the Department with representatives of packers, suture manufacturers and others.

OPS recently set a ceiling on sheep intestines, as follows: the first nine yards, 17c and the additional 4½ yards, 4c per yard for use in manufacture of surgical sutures.

Financial Notes

Tobin Packing Co. has declared a 15c quarterly dividend on its \$3 par common stock and a regular quarterly dividend of \$1.75 on its \$100 par 7 per cent cumulative preferred stock. Both are payable July 2 to holders of record June 15.

10-DAY FREE TRIAL!

HURRY! TAKE ADVANTAGE OF

RODGERS'

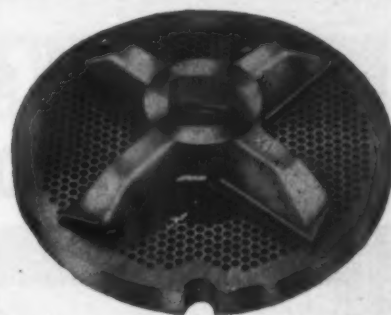
FREE "GET-ACQUAINTED" OFFER!

Words can't do justice to these amazing plates developed by RODGERS . . . only by seeing them perform in your own plant will you be convinced of their unsurpassed superiority. Take advantage of this limited offer. Let us send you one of these 2-in-1 reversible plates, or one of the popular new solid hub plates for 10 days without cost or obligation! Write today! Specify SUPREME (stainless steel alloy) or XL (carbon steel alloy). Ask for price and discounts!

IMMEDIATELY AVAILABLE! Rodgers Supreme Plates and XL Plates and Knives are now available in all standard sizes and with wide variety of holes. Two kinds of plates . . . reversible and solid-hub.

RODGERS & COMPANY

1743 W. CORNELIA AVE. • Knives and Plates Since 1929 • CHICAGO 13, ILLINOIS
Phone: LAkeview 5-0828

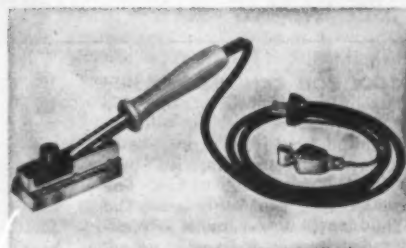


Nothing beats GREAT LAKES EQUIPMENT

for low cost, speedy packaging of luncheon meats, sausage, sliced bacon and specialties!

ABOVE: RS-12 Bacon Sealer handles up to 400 tight, handsome bacon packages (½ or 1 lb. sizes) per hour. Saves time, labor and wrapping material. Adjustable thermostatic control permits sealing cellophane, pliofilm or acetate as desired. Stainless base, aluminum and steel construction, Teflon coated sealing roll. Costs only \$53.75 complete. Order now.

Ask about other Great Lakes sealing units for special purposes; branding, marking and identifying devices; meat branding ink.



HS-5 HAND SEALING IRON carries full year warranty against element burnout! Has genuine Calrod heating unit, adjustable temperature control, 175 to 600 degree range. Balanced design and sturdy construction. Costs only \$13.50 complete with Teflon coated sealing face. Handles all films.

GREAT LAKES STAMP & MFG. CO.
2500 Irving Park Road, Chicago 18

There IS something YOU can do ABOUT INFLATION!

**Your future...
the future of
your business,
large or small,
depends on how
many people
understand
the story in
this booklet!**



Businessmen recognize inflation as the nation's greatest single threat. But most of us have felt "What can one man—even one business—do to stop it?" But there is a way—if enough of us work at it. We can

help more people... the men and women who work and vote and pay taxes... to understand the nature of inflation, its causes and cures. Then we will have gone a long way toward eliminating this pending catastrophe.

ONE TOOL YOU CAN USE: To help us give our own Bemis workers the inflation picture, we used the colorful, new 16-page booklet "How Stalin Hopes We Will Destroy America" produced by Pictorial Media, Inc. The more widely the booklet is used, the more good it will do... and it is available for distribution to your workers, too. It follows the time-proven "comic book" technique... dramatizes the dangers... and shows how all our citizens can help halt inflation before it's too late.

TESTS SHOW IT HELPS WORKERS:

To get an impartial judgment of the value of "How Stalin Hopes We Will Destroy America," it was tested in Bemis plants by the Psychological Corporation under the direction of Dr. Henry C. Link, a foremost research authority.

Dr. Link says "Those workers exposed to the booklet were found to have a significantly higher appreciation of the recommended ways to stop inflation than did the workers who did not see the booklet. Details of this test are available upon request." And Bemis factory workers make such statements as "Everything it says hit home, but you'd never figure it out for yourself

until you read it"... "It's told in an interesting way so anyone can understand. My daughter, age ten, understood all of it"... "In picture form it impresses you more. Most people don't read about it"... "Had ideas that we wouldn't think about otherwise while we are working away—good book, agree with it—I guess I won't be the only one."

Because we believe this message is growing more urgent every day, Bemis is taking this means to commend to other businesses this weapon against inflation. It is the first of a series of such material that we expect to use.

BEMIS BRO. BAG CO.
St. Louis 2, Missouri

FOR EVERY BUSINESS, LARGE OR SMALL: In quantities, it costs only a few cents a copy—\$10.00 for 100 copies, down to 3 cents per copy in larger quantities. Single copy free. For full information, write **PICTORIAL MEDIA, INC.,** Attention: Harry Childs, 205 E. 42nd ST., NEW YORK 17, N.Y.

THE MEAT TRAIL

Wisconsin University Bestows LL. D. Degree on Oscar G. Mayer

Oscar G. Mayer, president of Oscar Mayer & Co., Madison, Wis., was awarded the honorary degree of Doctor of Laws by the University of Wisconsin at the ninety-eighth annual commencement exercises held June 15 at Madison.



O. G. MAYER

In the citation read at the ceremonies, Mayer was lauded for his enlightened and progressive labor policies; for his continuing devotion to science and learning; for his active interest in the promotion of higher education, and for his cooperation in the research activities of the University of Wisconsin.

Among agricultural leaders and fellow executives in his field, Mayer is recognized as a leading economist of the livestock and meat industry. He has done much to bring about a better understanding of the economic factors affecting this large industry.

Mayer has been a member of the board of directors of the Chicago Public Library, president of the American Meat Institute, president of the Chicago Association of Commerce, trustee and president of the Board of Trustees of the University of Illinois, and is a trustee of Beloit College. He is a member of Phi Beta Kappa.

Born in Chicago in 1888 Mayer was graduated cum laude from Harvard University in 1909, then joined the meat packing firm founded by his father in 1883. The growth of the company has been marked by a number of successful innovations in meat processing and merchandising developed under his leadership.

Oswald & Hess Co. Closes

Large, Eastern Processing Plant

Oswald & Hess Co., Pittsburgh, announced recently it is closing its plant indefinitely "for a number of reasons beyond our control." Carl Pieper, president, said: "We are closing for three reasons, the cost of our raw materials, the cost of our labor and the efficiency of that labor." He said that during the past month beef losses have averaged between 4 and 5c a pound.



THE HONORARY DEGREE of Doctor of Laws, the highest honor awarded by American colleges, was conferred upon Thomas E. Wilson by Coe College, Cedar Rapids, Ia., last week. The degree was given in recognition of his outstanding leadership in industry, his unusual devotion to civic affairs, particularly in promoting sound agricultural programs and the welfare of rural young people, and his distinguished service to veterinary science. The citation also noted that his achievements include outstanding work in livestock breeding and organizing the vital fat salvage program during the recent war. He was a founder and the first president of the American Meat Institute and a founder and for 22 years chairman of the National Committee on Boys and Girls Club Work which has had a leading part in expanding the membership and influence of 4-H Clubs. In the picture, left to right are: Dr. Ben L. Peterson; Wilson; Coe College President Edgar C. Cumings, and Dr. I. L. Churchill, Division of Language and Literature, Coe College.

David G. Madden, President of East Tennessee Packing, Dies

David G. Madden, president of the East Tennessee Packing Co., Knoxville, died on June 16 after a week's serious illness. He had broken his leg last January and had spent much of the intervening time in the hospital.

The East Tennessee Packing Co., one of the large packers in the South, was started under the leadership of his father, J. B. Madden, in 1896. Madden operated three retail markets in Knoxville and needed extra supplies of meat for his expanding business. David G. Madden joined the firm as vice president in 1914 when he finished his education. His first responsibility was in the sales department and he later worked in various other capacities, rising to the position of general manager. Upon the death of J. B. Madden in 1923, D. G. Madden was elected president of the firm.



D. G. MADDEN

E. A. Trowbridge Appointed to Manage Wilson Plant at Omaha

Thos. E. Wilson, chairman of the board of Wilson & Co., has announced the appointment of E. A. Trowbridge as general manager of the company's Omaha plant and South Omaha beef plant. Trowbridge has been assistant manager for some time. Solon Burkhardt, who has managed the plants for many years but has not been in good health recently will continue in an advisory capacity.

Trowbridge was graduated from the University of Missouri School of Agriculture. His late father was dean of that school for a number of years. He joined Wilson in 1933 and worked in the fresh pork and dry salt section until 1935 when he was transferred to the office of W. S. Nicholson, vice president in charge of provisions. In 1939 he was appointed to the sales division of the provision department, remaining until he was called to active duty in the Army in 1942, returning in 1945.

Golden Gate Builds New Plant

Golden Gate Meat Co. will move shortly to its new building at 944½ S. Atlantic Blvd., Los Angeles 22, Cal. It has suspended operations temporarily during the moving process.

Custom's

TIMELY TIPS

ON

BOILED HAM

CUSTOM Ham Flavor plus CUSTOM Mello-Mild Sugar Cure plus CUSTOM Flavortex Seasoning Salt gives you, presto, a boiled ham that is more tender, better textured, brighter and more appealing color . . . in shorter time!

The ingredients of FLAVOR-TEX Seasoning Salt are in just the right balance to bring natural ham flavor to its flavor-peak of perfection . . . and produce both an unsurpassed tenderness and smooth texture that pays off in repeat sales demand.

Specially compounded Mello-Mild Sugar Cure assures a bright pink color that holds! No graying-out to discourage sales!

CUSTOM Ham Flavor is a recent CUSTOM achievement but has already undergone extensive tests in plants just like yours . . . the results are nothing short of amazing! It gives your product an immediate appeal that widens your sales horizon and brings CUSTOMERS back week after week for more! Simple to use . . . a widely recognized characteristic of all CUSTOM ingredients. A great shrink saver, too! *Just take a pleased look at the finished costs!*

Contact your CUSTOM FIELD MAN now . . . he can help you solve your problems to your entire satisfaction. Have him show you how to go after . . . and capture! . . . the profitable boiled ham market!

Custom Food Products, Inc.

701-709 N. WESTERN AVENUE
CHICAGO 12, ILLINOIS



PERSONALITIES and Events OF THE WEEK

►A six-point program to combat inflation was outlined by John F. Krey, president of the Krey Packing Co., St. Louis, for a recent gathering of 70 radio farm program directors and their wives. The meeting was part of a three-day convention of farm radio personal.

►R. A. Rath, chairman of the board of the Rath Packing Co., Waterloo, Ia., recently suffered a heart attack and has been confined to the Allen Memorial Hospital at Waterloo since May 31. Reports indicate that he is making satisfactory progress.

►Neuhoff Packing Co., Nashville, Tenn., has begun construction of two new plant additions. One is a five-story meat cooler building, 165 by 54 ft. The other will house the men's locker and dressing rooms and truck repair facilities. The two buildings will aggregate more than 50,000 sq. ft. of floor space. They will cost an estimated \$35,000.

►Dr. O. H. M. Wilder, biochemist in charge of animal feed research for the American Meat Institute Foundation, was the featured speaker at the ninth annual convention of the Illinois Feed Dealers Association at Peoria this week. Wilder spoke on the need for animal protein in present day hog and poultry rations.

►Paul van Hessen of S. van Hessen & Son, Ltd., Rotterdam, Holland, well known casing firm specializing in sheep casings, is arriving in the United States on June 27. He will be in New York at the Waldorf-Astoria through July 3. He will be at the Stevens Hotel in Chicago from July 4 to 9 and will return to the Waldorf July 10, remaining until July 17. This will be his first official visit to this country as a representative of the firm although he visited here during the war while serving as a member of the Canadian Air Force.

►Jack Braun, formerly of the Austin Food Products Corporation, Brooklyn, N. Y., and a veteran of more than 40 years in the meat packing industry, died last week after a short illness.

►Charles W. Myers, 83, former manager of the Hughes Provision Co. in Lorain, O., died recently. He had retired 11 years ago.

►A petition to permit the sale of meat products of outside packers in Galveston, Tex., has been presented to the Galveston city commission by a group of Houston packinghouses. About a year ago the commission had prohibited sales of outside products unless the plants had the approval of the Galveston health department.

►Mr. and Mrs. Harry D. Oppenheimer celebrated their golden wedding anniversary on June 5. The occasion was

WSMPA Discusses Price-Wage Controls at Regional Meetings

Three successful regional meetings were held by the Western States Meat Packers Association late in May and early in June at Los Angeles, Seattle and Portland. One hundred thirty member companies were represented at the Los Angeles meeting, 93 at the Seattle gathering and 112 at Portland.

Arval Erikson, assistant chief of the Food and Restaurant Division, Office of Price Stabilization, was present at the Portland and Seattle meetings. Erikson urged packers not to oppose purchases of meat abroad by the Army and contended that under present conditions livestock and meat price controls are necessary. He told the group that OPS will not give additional quotas for Army purchases for more than 15 per cent of a packer's monthly quota despite the Army's need for meat.

E. F. Forbes, president and general manager of the Association, argued that price controls are not needed and will lower production and bring on black markets. He opposed Army off-shore purchasing and said that quotas should be granted to packers above the regular quotas in furnishing the Army with meat. He also contended that quotas should be increased for plants which are not operating up to 75 per cent of capacity.

quietly celebrated at their home, the Ambassador East hotel in Chicago. Oppenheimer is chairman of the board of Oppenheimer Casing Co.

►The office and plant of the Foremost Casing Co. is now located at 518 Westchester ave., New York 55, N. Y. The new telephone is Mott Haven 5-9631.

►Considerable damage was done to the building occupied by the Central Beef and Provision Co., Newark, N. J., in a fire on June 11.

►Roland E. Horn has been named assistant credit manager of John Morrell & Co.'s Ottumwa, Ia. plant, succeeding E. L. Chedister, resigned. Horn has been with the company about two years.

►The National Production Authority, Department of Commerce, has appointed the following meat packing representatives to the Meat Machinery Manufacturers Industry Advisory Committee: N. J. Allbright, vice president, Allbright-Nell Co.; C. Oscar Schmidt, jr., president, Cincinnati Butchers' Supply Co.; John D. Rumbough, general manager, Enterprise Manufacturing Co.; Charles Upton, general manager, French Oil Mill Machinery Co.; John E. Slaughter, vice president, The Girdler Corporation; Russell Gambill, vice president, The Globe Co.; S. N. LeFiell, LeFiell Co.; R. A. Hawley, Meat Packers Equipment Co.; Baldwin Smith, vice president, John E. Smith's Sons Co.; W. H. Van Mastrigt, president, U. S. Slicing Machine Co., and Lloyd Winger, Winger Manufacturing Co.



Sugardale Provision Co. of Centon, Ohio, is Foster-Built equipped for refrigerating both frozen and nonfrozen loads.

Slash

TRUCK REFRIGERATION COSTS!

AMERICA'S LEADING MEAT PACKERS

Use Foster-Built Dry-Ice Truck Bunkers



As Low As
Only \$61⁰⁰
Plus Fed. Excise Tax

NEW FOSTER-BUILT

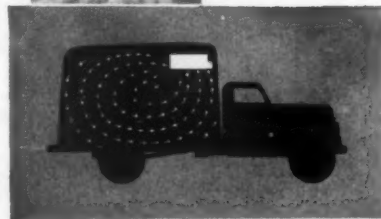
'Super Cold Shot'

IDEAL FOR ROUTE TRUCKS

This new unit provides that quick shot of cold air vital to keeping loads under sustained refrigeration where there are frequent door openings. New double airflow design on the "super cold shot" bunker forces the air over the Dry-Ice twice, assuring quick super-cold air which is then circulated throughout the truck body.

Low Cost • Light Weight • Easy to Install • Foolproof in Operation. The Foster-Built Bunker costs but a fraction of mechanical refrigeration units and weighs only 38 lbs. net. The placement of four bolts and a simple wiring operation for the sirocco-type fan is all the installation necessary. It may be easily removed when refrigeration is not required. Larger units available for transport trucks.

GET THE FACTS . . . MAIL THIS COUPON TODAY . . .
or for immediate action call MOOnroe 6-6860, Chicago.



Tests on route trucks have shown that the "super cold shot" Bunker will maintain desired temperatures for both frozen and non-frozen loads as long as 18 hours with as many as 30 to 40 door openings.

Foster-Built Bunkers to Meet Every Truck Refrigeration Requirement

Over-the-road haulers of refrigerated loads will effect big savings with Foster-Built Standard Model Bunkers available in 2 and 4-block sizes. For extended hauls of 50 hours or more there is also available the new Rear Loading Bunker. Write for information.

Foster-Built Bunkers, Inc.
757 W. Polk Street, Chicago 7, Illinois

NP

Gentlemen: Please send me fully illustrated, free booklet giving complete information and "case histories" of Foster-Built Dry-Ice Truck Bunkers.

Name _____
Company _____
Address _____
City _____ Zone _____ State _____

Produce New Animal Feed

(Continued from page 9)

achieved with the attached labels. All the mill brand printing on the bags is washable, permitting the consumer to convert the bags to household use.

The mill currently is introducing a 50-lb. fibreboard carton. The carton



Screen-sized pellets travel from final conditioning unit directly into twin sacker.

allows easier handling, more compact storage, both at the farm and in the feed dealers' store, and offers better rodent protection. Cursor tests established the fact that rodents will attack

the bagged feed much sooner than they will the fibreboard carton. To date, the mill is not using a rodent-repellent adhesive, although that is under consideration.

The sewed bags or glued cartons are loaded on skids for movement to storage or the loading dock. By means of a pipe slide, trucks can be loaded directly from the sacking level of the mill.

In its merchandising program the mill decided to concentrate on feed dealers, feeders and farmers. Its products were given the name of "Tam Feed" Concentrates and publicized to prospects through farm newspaper ads, direct mail pieces and a company publication known as "Tam-O-Gram." This four-page paper is distributed free of charge every month. The phrase AP 60 was selected as an arbitrary identification mark which signifies its high protein value.

To merchandise its product effectively, the mill employed men who know farmers, feeders and their problems. Field representatives are Tom Locke, an agricultural school graduate, and Art Anderson, operator of a feeder farm. General sales manager is Dick Rozynek, who has been farm-trained and had university training in marketing and sales.

Admittedly, animal feeds products require astute salesmanship. To date, however, the principal sales tool has been competitive feeding tests.

Convinced of the superiority of their



Granulated feed is bagged on sacker which is equipped with a scale and hand cutoff.

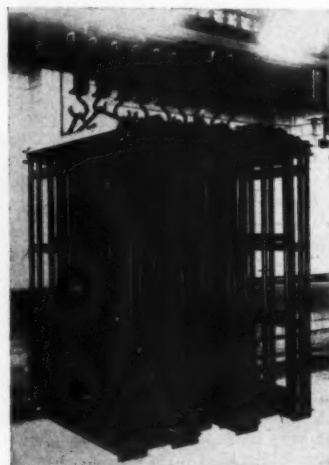
nutrition-engineered feeds, the field representatives enter their products in competition with the farmers' own formulas or other feeds. One such feeding test was conducted at Stark, Ill., in cooperation with the Stark-Lawless Grain Co. In this test the cost per pound gain for Tam was .015, compared with .022 and .043 for the two other competing feed concentrates.

Backing the work of the field men are newspaper and direct mail advertising. Occasionally the mill has used

ATMOS "KOLAPS" FOLDING SAUSAGE CAGES

Consider these features:

- NINE FOLDED CAGES OCCUPY THE SPACE OF ONE 43" STANDARD CAGE IN STORAGE
- EACH CAGE CLOSES DOWN TO 4"
- CAGES LOCK IN RIGID POSITION
- CAGES CAN BE WASHED IN FOLDED POSITION



Nine cages in storage occupy space of one 43" standard cage

IF YOU NEED MORE RAIL SPACE, LET US QUOTE PRICES AND DELIVERY
Call or write

Atmos

CORPORATION

955 W. SCHUBERT AVE. • CHICAGO 14, ILLINOIS
PHONE EASTGATE 7-4311

OR

FORT ENGINEERING & SALES LTD., 1971 TANSLEY STREET, MONTREAL, CANADA • PHONE CHERRIER 7166

IF YOU WANT THE BEST
IN SMOKEHOUSES...

CALL ATMOS!

the free sample technique, offering a 50-lb. carton of concentrate to feeders and farmers in a selected area. Rozynek states that this has proved an economical method of merchandising in terms of sales volume.

The mill also uses a premium offer to gain initial trial acceptance. In a beautifully colored and illustrated premium catalog it lists many useful



Automatic stitching machine closes the sack and attaches label as bags move by on belt.

items such as toasters, jewelry, shot-guns, etc., that the buyer may obtain. Each bag or carton of Thompson feeds contains a redeemable coupon.

Adding greater depth to the entire merchandising effort is the firm's monthly news sheet, "Tam-O-Gram." Edited by Rozynek, the sheet carries news of Tam feeder achievements, such as prizes awarded to livestock grown on Tam rations, prizes won at various fairs, news about dealers and other informational items of general interest. In recent issues suggestions on how to handle bad hoars, overcome sneezes in swine and the construction of proper hog water wallowing facilities were featured. The sheet always keeps its readers informed of the favorable feeding tests conducted with animal protein feeds such as the recent chick tests made at the Universities of Wisconsin and Kentucky.

The addition of any new ingredient in the Tam formula is publicized along with the reasons for its inclusion. To help gain reader interest, the sheet runs ample pictures and a joke section called Tam-O-Gram Horse Laughs.

While the mill has entered a highly competitive field, J. E. Thompson feels certain that the qualities of Tam animal feeds will assure their continued acceptance.

Illinois Horsemeat Bill

A bill to prevent sale of horsemeat disguised as beef was passed by the Illinois legislature and sent to the governor for signature. It requires slaughterers of horses and horsemeat wholesalers to pay an annual license fee of \$50 and a \$25 fee per truck.

NEVER FAIL

... for
taste-tempting
**HAM
FLAVOR**

"The Man You Knew"



The Founder of
H. J. Mayer & Sons Co., Inc.

Pre-Seasoning 3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance... because it *pre-seasons* as it cures. In addition, the NEVER-FAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color... mouth-melting tenderness... and a texture that's moist but never soggy. Write today for complete information.

H. J. MAYER & SONS CO., INC.

6815 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Plant: 6819-27 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (CANADA) LIMITED WINDSOR, ONTARIO



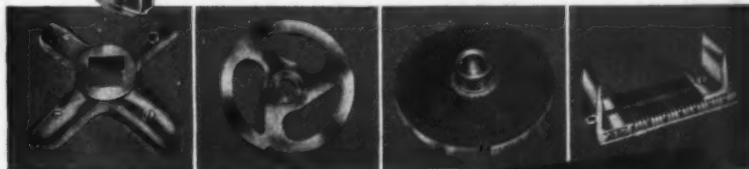
Take it from the "Old Timer," grinder plate and knife manufacture is a specialized business. It involves precision design and machining... it requires craftsmen who are proud of their work. All these are built into SPECO knives and plates, to your profit!

Pictured with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-its holder. Easy to assemble—easy to clean, self-sharpening.

Pictured below is SPECO's C-D Cutmore—top-quality knife in the low-priced field. Outwears, out-performs costlier knives.

There are six SPECO knife styles... 10 SPECO plate styles—in a wide range of sizes for all makes of grinder. Guaranteed.

SPECO's C-D Sausage-Linking Guide increases hand-linking speeds, cuts linking costs, improves product appearance.



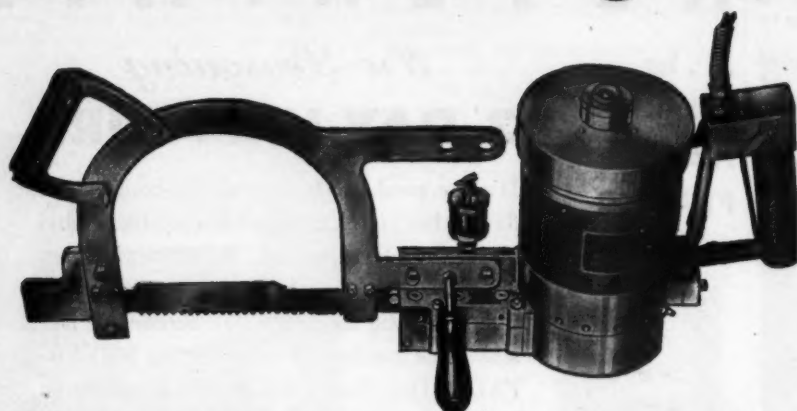
FREE: Write for SPECO's "GRINDING POINTERS." Speco, Inc., 3946 Willow Road, Schiller Park, Illinois.

SPECO, INC.

Always Invest In The Best



Buy **B & D** Machines



Best and Donovan are the only manufacturers of the dependable packer-approved B & D Combination Rumpbone Saw and Carcass Splitter • Beef Breast Bone Opener • Primal Cut Saw • Cattle Dehorning Saw • Beef Scribe Saw • Ham Marking Saw • Pork Scribe Saw • Hog Carcass Splitter and Hog Backbone Marker • Utility Saw. "There is no substitute for B & D equipment."

The B & D Portable **DEHORNING SAW** is one of the complete line of cost cutting machines designed exclusively for the meat packer. Permits speedy, convenient sterilization and is equally well-suited to both large and small-scale cattle killing operations.

Counter-balancing device accomplishes the swing-over from head rack to sterilizing vat with speed and without effort. Permits speedy, convenient sterilization after each dehorning operation in accordance with federal meat inspection regulations.

Write for specifications and full particulars... today!

BEST & DONOVAN, 332 S. MICHIGAN AVE., CHICAGO 4, ILL.

PARTLOW INDICATING TEMPERATURE CONTROL

- MAXIMUM TEMPERATURE 1000° FAHRENHEIT OR 550° CENTIGRADE.

The Partlow Model LW, LY or LB Electric Temperature Controls combine in one instrument accurate indication and regulation of temperature at all times by automatically controlling the flow of gas, oil or steam when used with motor operated or solenoid valves, or by controlling electric heating units relays, or starting and stopping motors. They will automatically maintain the temperature which is set on the scale by a red colored pointer. This setting may be changed easily by turning a knurled knob on the front of the case.

FOR DETAILED INFORMATION AND PRICES, WRITE FOR BULLETIN 505-M

THE PARTLOW CORPORATION

3 CAMPION ROAD • NEW HARTFORD, N. Y.

Manufacturers of Partlow Temperature Controls, Safety Gas Valves and Timers

MODELS LW - LY - LB

2-Wire or 3-Wire Control Circuit



NLSMB Annual Conference

(Continued from page 11)

versity of Nebraska were the subject of an experiment to determine whether it is better to have the protein intake distributed over the three meals of a day rather than eaten at only one or two meals. The diet of the girls during the test contained 40 grams of protein a day. This was not as much protein as they really required, Dr. Ruth Leverton, who conducted the test, explained. When all of the protein was vegetable and was eaten entirely at one meal, a marked nitrogen deficiency resulted. There was also a nitrogen deficiency, but not as great, when the protein was animal protein and eaten at one meal of the day. But when the same amount of animal protein was distributed over three meals, there was a nitrogen balance.

Such an experiment has practical use, for when results are known, a market for high quality protein at every meal should be created, and the proteins in meat are complete, high quality proteins.

Trace elements in meat have created tremendous interest in recent years. New this year is a study for the NLSMB at the Armour Research Foundation of the Illinois Institute of Technology to find how many of the known trace elements are present in meat. So far, Dr. R. F. Humphreys and A. J. Mitteldorf have tested various meats of various ages for trace element content. For beef they have also tested the various grades. They are continuing for pork, veal, lamb and variety meats.

Just what the practical application of this work may be cannot be foreseen at this time. But when the information is needed, it will be available, is the attitude taken by the NLSMB.

Dr. Pauline Beery Mack, Pennsylvania State College, has been conducting an interesting experiment on meat in the diet of older persons. In a recent test, 42 women between 50 and 78 years of age received ten 4-oz. servings of meat and one 4-oz. serving of liver weekly. Examination by a staff of physicians before and after the 14-month test revealed that there was absolutely no bad reaction from the high meat content diet and that there were varying degrees of improvement in many of the points checked, such as hemoglobin, red cell count, muscle tone, condition of gums, posture, alertness, etc.

In another study of content of meat in the diet, Dr. Mack worked with teen-age girls. She first classified them according to the amount of meat they were in the habit of eating. This varied from less than a pound to three pounds a week. The higher their meat intake, the better general health they had and the higher they rated in each point checked by the physicians.

An experiment is underway at the Chicago Lying-In Hospital, University of Chicago, on meat supplements during pregnancy. Dr. William J. Dieckmann, who is in charge, reported that

two things can be definitely stated from results so far: On high protein intake there are fewer abortions and there is less toxemia in mothers.

The reports of the Board's eight departments afforded ample proof of its role as a service organization. Individuals and organizations are constantly seeking information about meat and assistance in answering questions about meat problems.

The Board's sound motion pictures were shown before 13,968 audiences during the year, reaching 936,000



JAY TAYLOR



R. C. POLLOCK

persons in the 48 states. Meat judging contests were sponsored at four major livestock expositions with 21 colleges and universities participating. More than 800,000 copies of meat recipe books were distributed to homemakers. A special meat feature service was supplied monthly to 235 large daily papers in 37 states. During the year 413 radio stations were added to the list to receive the script service.

Of the Board's so-called standard meat publications, many have been revised and reprinted many times. "Ten Lessons on Meat," for example, is in its twenty-fourth printing; the Food Value Charts, the eighteenth. A total of 82 pieces of literature were published by the Board during the year. Publicity received by the Board added up to staggering proportions. During the year 11,235 separate newspaper articles totaling 104,425 column inches were printed. More than 150 radio talks were made by staff members throughout the nation.

Reports also indicated the many groups reached in the organization's field program. Four-day meat cooking schools were conducted in 45 of the larger cities, attended by more than 300,000 homemakers. Forty-three meat exhibits at fairs, livestock expositions and other events were attended by more than 3,000,000 persons. The meat story was also brought to many in the educational and professional fields, retail meat dealers and other groups through lectures, demonstrations and displays.

M. O. Cullen, head of the merchandising department, reported on the Board's meat program for the Armed Forces. In January of this year the Subsistence Division of the Quartermaster General suggested a program along the lines of the work the Board had done during World War II. The

merchandising staff then surveyed the current problems and learned that the service men need help in meat cutting, in care of meat tools, utilization of 4-Way Beef, defrosting of meat, storage of meat, cooking and carving. The Board presented programs covering these points at 21 Army areas, which reached 15,682 officers, meat cutters and food service personnel. At the Board meeting, two members of the merchandising department demonstrated the cutting of a forequarter and hindquarter of beef, according to the methods prescribed by the Army for 4-Way Beef.

Lt. Col. C. A. Rogers, chief of the food service division, Office of the Army Quartermaster General, speaking before the NLSMB annual dinner, praised the Board's meat cutting and cookery training programs. He said that "meat is one of the mainstays of the soldier's diet" and that 50c of every dollar spent for food goes for meat.

Dr. Herrell De Graff department of agricultural economics, Cornell University, gave the major address at the dinner. His topic was "The Relation of Food Economics to National Farm Policy." F. G. Ketner, board chairman, presided.

At the luncheon on Friday which closed the general board meeting, Wesley Hardenbergh, president, American Meat Institute, explained the Common Sense Meat Program which is being sponsored by the livestock and meat industry.

Jay Taylor of Amarillo, Tex., 1950-51 vice chairman, was elected board chairman for the coming year. G. N. Winder of Craig, Colo., was elected vice chairman. Frank Richards, Chicago, was reelected treasurer, and R. C. Pollock continues as secretary and general manager.

The Board credited many different agencies with an important role in furthering its educational program. These included colleges and universities, women's magazines, authors and publishers, editors of livestock market papers, farm publications, meat trade journals, livestock exposition managers, medical and dental organizations and many more.

The two-day National Meat Cookery Conference, the first the Board has sponsored since 1940, was called for four major purposes: 1) To review and revise, if necessary, instructions which are now accepted on selection, preparation and utilization of meat; 2) To assemble a list of questions on meat utilization which cannot now be answered with authority; 3) To determine what meat cookery and related research is currently in progress, and 4) To give recommendations for new research needed on meat.

NFDA Plans Convention

The National Food Distributors' Association will hold its annual meeting August 13 to 16 at the Sherman Hotel, Chicago.

June 16 Weekly Meat Output Shows Slight Gain; Drops 7% Under 1950

ALTHOUGH federally inspected meat production of 264,000,000 lbs. during the week ended June 16 showed a slight gain from the 261,000,000 lbs. reported a week earlier, the present output still lagged 7 per cent behind the 284,000,000 lbs. a year ago. The

and 122,000,000 lbs. in the same 1950 week.

A drop of 10,000 head brought calf slaughter down to 93,000 head in the week ended June 16, compared with 103,000 a week before and 108,000 last year. Inspected veal production for the

duced in the same week a year ago. Lard production was 43,300,000 lbs., compared with 43,600,000 lbs. a week earlier and 37,700,000 lbs. last year.

Sheep and lamb slaughter jumped to 181,000 head from the 167,000 head total a week before. Despite this gain, the present slaughter fell below the 222,000 head in the week a year before. Lamb and mutton production for the three weeks under comparison amounted to 6,900,000, 6,300,000 and 9,400,000 lbs., respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended June 16, 1951, with comparisons

	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
Week Ended	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	mil. lb.
June 16, 1951.....	155	83.5	93	10.6	1,140	163.0	181	6.9	264.0
June 9, 1951.....	148	78.6	107	11.5	1,178	164.9	167	6.3	261.3
June 17, 1950.....	229	122.5	108	12.7	966	139.4	222	9.4	284.0

AVERAGE WEIGHTS (LBS.)

	Cattle		Calves		Hogs		Sheep and Lambs		Per 100	Total
Week Ended	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	lbs.	mil. lbs.
June 16, 1951.....	980	539	205	114	258	143	90	38	14.7	43.8
June 9, 1951.....	975	531	209	112	283	149	90	38	14.6	43.5
June 17, 1950.....	972	535	211	118	263	144	90	42	14.8	37.7

Revisions.

U. S. Department of Agriculture reported slight increases in cattle and sheep kill while hog and calf slaughter dropped during the week.

The 155,000 cattle slaughtered during the week was 5 per cent more than the 148,000 head kill in the previous week, but remained 32 per cent under the 229,000 head for the corresponding week a year ago. Beef output was 84,000,000 lbs., compared with 79,000,000 lbs. in the previous week

three weeks under comparison totaled 10,600,000, 11,500,000 and 12,700,000 lbs., respectively.

Although the 1,140,000 hogs killed in the week dropped 3 per cent under the 1,178,000 head reported in the preceding week, the hog kill remained 18 per cent over the 966,000 recorded a year before. Pork production fell to 163,000,000 lbs. from the 165,000,000 lbs. in the previous week, but soared 17 per cent above the 139,000,000 lbs. pro-

MARGINS CONTINUE DECLINE; ALL WEIGHTS CUT MINUS

(Chicago costs and credits, first three days of week.)

Hog prices at Chicago this week advanced sharply higher, averaging from \$1.04 to \$1.10 per live cwt. more than a week earlier. The increased returns for pork totaled far less than the increase in hog costs, resulting in poorer margins for all hogs tested.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
	Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield		Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield		Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield
Skinned hams.....	12.6	51.1	\$ 6.44	\$ 9.25	12.6	50.8	\$ 6.40	\$ 8.99	12.9	50.9	\$ 6.45	\$ 9.05		
Picnics.....	5.6	37.4	2.10	3.03	5.5	36.3	2.00	2.70	5.3	36.3	1.93	2.68		
Boston butts.....	4.2	44.5	1.87	2.71	4.1	44.0	1.81	2.55	4.1	41.0	1.68	2.33		
Loins (blade in).....	10.1	46.3	4.68	6.76	9.8	44.5	4.36	6.18	9.6	46.8	3.92	5.47		
Lean cuts.....			\$15.09	\$21.75				\$14.57	\$20.51			\$13.98	\$19.53	
Bellies, S. P.....	11.1	34.1	3.80	5.44	9.5	33.7	3.29	4.54	3.9	27.5	1.97	1.51		
Bellies, D. S.....					2.1	22.0	.46	.66	8.6	22.9	1.90	2.64		
Fat backs.....					3.2	12.2	.39	.55	4.6	12.3	.57	.75		
Plates and jowls.....	2.9	15.8	.46	.66	3.0	15.8	.48	.66	3.4	15.8	.54	.76		
Raw leaf.....	2.3	14.0	.33	.45	2.2	14.0	.31	.43	2.2	14.0	.31	.43		
P.S. lard, rend. wt. 13.9.....	14.9		2.07	2.96	12.3	14.9	1.84	2.57	10.4	14.9	1.55	2.16		
Fat cuts & lard.....			\$ 6.66	\$ 9.51			\$ 6.08	\$ 9.41			\$ 5.94	\$ 8.28		
Spareribs.....	1.6	30.3	.56	.84	1.6	31.0	.50	.71	1.6	25.0	.40	.55		
Regular trimmings.....	3.3	25.7	.85	1.21	3.1	25.7	.80	1.07	2.9	25.7	.75	1.05		
Feet, tails, etc.....	2.0	12.1	.25	.34	2.0	12.1	.25	.34	2.0	12.1	.25	.34		
Offal & misc.....			.90	1.35			.90	1.34			.90	1.33		
TOTAL YIELD & VALUE.....	69.5		\$24.33	\$35.00	71.0		\$23.70	\$33.38	71.5		\$22.23	\$31.00		
			Per cwt. alive	Per cwt. yield			Per cwt. alive	Per cwt. yield			Per cwt. alive	Per cwt. yield		
Cost of hogs.....			\$23.24				\$23.10				\$22.87			
Condemnation loss.....			.11				.11				.11			
Handling and overhead.....			1.20				1.06				.96			
TOTAL COST PER CWT.....			\$24.55	\$35.32			\$24.26	\$34.31			\$23.90	\$33.43		
TOTAL VALUE.....			34.33	35.00			33.70	33.38			32.23	31.00		
Cutting margin.....			-\$4.22	-\$4.32			-\$4.56	-\$4.93			-\$1.67	-\$2.34		
Margin last week.....			+.74	+1.07			+.23	+.32			-.84	-1.17		

AMI PROVISION STOCKS

Pork meats held by packers reporting to the American Meat Institute continued to be moved out of storage, continuing the trend begun two months ago. June 16 holdings of pork decreased 15,000,000 lbs. to 445,800,000 lbs. compared with 460,800,000 lbs. held two weeks earlier. However, the current inventories were 48,600,000 lbs. larger than the 397,200,000 lbs. in storage a year before and 77,500,000 lbs. more than the 1947-49 average.

Lard and rendered pork fat inventories of 97,800,000 lbs. were 1,100,000 lbs. more than those held two weeks earlier. Nevertheless, holdings of these items dropped 35,600,000 lbs. under the 133,400,000 lbs. held a year ago.

Provision stocks as of June 16, 1951, as reported to the American Meat Institute by a number of representative companies, are shown in the following table. Because firms reporting are not always the same from period to period (although comparisons are always made between identical groups), the table shows June 16 stocks as percentages of holdings two weeks earlier, last year and the 1947-49 average for the date.

	June 16 stocks as % of June 2, 1951	June 16 stocks as % of June 17, 1950	June 16 stocks as % of 1947-49 av.
BELLIES			
Cured, D. S.....	99	118	96
Cured, S.P. & D.C.....	96	92	95
Frozen-for-cure, regular.....	92	241	130
Frozen-for-cure, S.P. & D.C.....	96	124	160
Total bellies.....	97	114	122
HAMS			
Cured, S.P. regular.....	100	75	53
Cured, S.P. skinned.....	106	118	128
Frozen-for-cure, regular.....	98	100	25
Frozen-for-cure, skinned.....	86	118	125
Total hams.....	98	117	125
PICNICS			
Cured, S.P.....	88	75	98
Frozen-for-cure.....	91	114	119
Total picnics.....	90	94	110
FAT BACKS, D.S. CURED	106	108	84
OTHER CURED AND FROZEN-FOR-CURE			
Cured, D.S.....	93	71	60
Cured, S.P.....	98	84	74
Frozen-for-cure, D.S.....	94	108	45
Frozen-for-cure, S.P. & D.C.....	97	109	151
Total other.....	95	95	95
BARRELED PORK	100	64	75
TOT. D.S. CURED ITEMS	?	112	91
TOT. FROZ. FOR D.S. CURE	80	204	102
TOT. S.P. & D.C. CURED	?	90	104
TOT. S.P. & D.C. FROZ.	93	121	147
TOT. CURED & FROZEN-FOR-CURE	97	111	118
FRESH FROZEN			
Loins, shoulders, butts and spareribs.....	90	113	185
All other.....	104	125	113
Total.....	97	118	144
TOT. ALL PORK MEATS	97	112	121
RENDERED PORK			
FATS.....	98	126	129
LARD	101	72	66

(Small percentage change.)



Nitrite of Soda
U. S. P.

SOLVAY SALES DIVISION

ALLIED CHEMICAL & DYE CORPORATION
40 Rector Street, New York 6, N. Y.

STANcase STAINLESS STEEL EQUIPMENT

HEAVY DUTY MEAT TRUCK NO. 48

Overall Dimensions:
54½" x 32"
38" Height

CAPACITY, 1200 LBS.

**Ruggedly
Constructed for Lifetime Service**

NO. 48 is the largest of the STANcase MEAT TRUCKS; three other models with capacities of: 800 lbs., 500 lbs., and 225 lbs. are available. Ruggedly constructed for lifetime service of stainless steel. Inside surfaces are polished and seamless. Generously rounded corners are provided for efficient maintenance of sanitary cleanliness. Specifications for component parts are of highest quality standards. **WRITE FOR DESCRIPTIVE LITERATURE.**

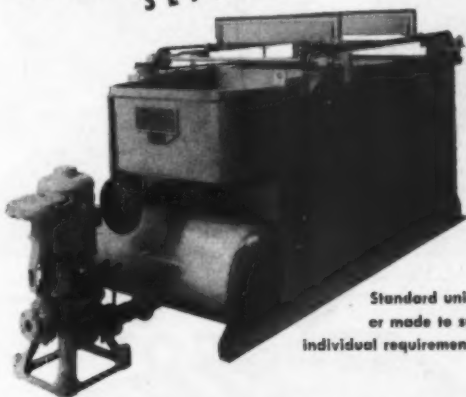
Fully Approved by Health Authorities

Manufactured by
THE STANDARD CASING CO., Inc.
121 Spring St., New York 12



RECOVER
WASTE GREASE and
MEET POLLUTION REQUIREMENTS
at a PROFIT
with the BULKLEY, DUNTON

COLLOIDAIR
SEPARATOR



Standard units,
or made to suit
individual requirements.

Handling waste flows with this equipment gives you the following money-saving advantages:

- Almost complete recovery of grease.
- Savings in time and labor through fully automatic operation.
- Elimination of sewer cleaning.
- Purifying waste water to satisfy pollution regulations.
- Permitting water to be reused in cooling circuits.
- Saving of space—less than ½ the space requirements of a one hour capacity catch basin.

Colloidair Separator's extremely high efficiency is due to the patented feature of using dissolved air to speed the flotation of free and emulsified fats and grease. This makes it possible to recover in 18 minutes or less 90% or more grease—compared to a maximum recovery of 30% to 50% obtained by conventional catch basins having a minimum retention time of one hour.

Let a Bulkley, Dunton field representative show you how the Colloidair Separators can save you time, labor, space and money. Call or write today—



BULKLEY, DUNTON PULP CO., INC.
ENGINEERING DIVISION

295 Madison Avenue, New York 17, N. Y.
Pacific Coast: Security Bldg., Pasadena 1, Cal.

Consumers prefer fuller color in meat



... cure it with
CERELOSE

MEAT PACKERS have discovered that CERELOSE®, pure dextrose sugar, helps to produce finer sausage and sugar-cured meat products. Because...CERELOSE protects color and tenderness and enhances natural meat juices.

Full Technical Service, No Obligation

**CORN PRODUCTS
REFINING COMPANY**
17 Battery Place • New York 4, N. Y.



MEAT SUPPLIES PRICES CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices, f.o.b. Chicago)

June 20, 1951	
per lb.	
Native steers—	
Prime, 600/800	57
Choice, 500/700	55
Choice, 700/900	55
Good, 700/800	53
Commercial cows	48
Can. & est. cows	41½
Bulls	47½

STEER BEEF CUTS

(Ceiling base prices, f.o.b. Chicago)

Prime:	
Hindquarter	62.4
Forequarter	51.9
Round	56.0
Trimmed full loin	55.0
Flank	50.0
Short loin	118.7
Sirloin	75.6
Cross cut chuck	49.7
Regular chuck	54.0
Forehand	52.0
Brisket	43.0
Rib	50.0
Short plate	52.0
Back	60.9
Triangle	46.5
Arm chuck	51.0

Choice:	
Hindquarter	60.3
Forequarter	50.0
Round	56.0
Trimmed full loin	54.0
Flank	50.0
Short loin	100.7
Sirloin	70.4
Cross cut chuck	49.7
Regular chuck	54.0
Forehand	52.0
Brisket	43.0
Rib	50.0
Short plate	52.0
Back	58.0
Triangle	46.5
Arm chuck	51.0
Bull & cow tenderloins	85.0

BEEF PRODUCTS

Tongues	37.5*
Brains	7.5*
Hearts	35.8*
Livers, selected	60.8*
Livers, regular	55.8*
Tripe, scalded	12.3*
Tripe, cooked	15.5*
Lips, scalded	19.3*
Lips, unscalded	18.3*
Lungs	10.2 to 10.8*
Mails	10.2 to 10.8*
Udders	7.0 to 8.8*

*Ceiling base prices, f.o.b. Chicago.

BEEF HAM SETS

(Ceiling base prices, f.o.b. Chicago)

Knuckles	62
Insides	62
Outsides	62

FANCY MEATS

(l.c.l. prices)

Beef tongues, corned	42 @ 43
Veal breads, under 6 oz.	81
6 to 12 oz.	91
12 oz. up	97 @ 98
Calf tongues	31 @ 33
Lamb fries	68
Ox tails, under ¼ lb.	25.8*
Over ¼ lb.	25.8*

*Ceiling base prices, f.o.b. Chicago.

WHOLESALE SMOKED MEATS

(l.c.l. prices)

Hams, skinned, 14/16 lbs., wrapped	58½ @ 61
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	60 @ 64½
Hams, skinned, 16/18 lbs., wrapped	57 @ 59½
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	59 @ 63½
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	48 @ 50
Bacon, fancy, square cut, seedless, 12/14 lbs., wrapped	45 @ 47½
Bacon, No. 1 sliced, 1-lb., open-faced layers	52 @ 56½

VEAL—SKIN OFF

(l.c.l. prices)

Prime, 80/150	56½ @ 58
Choice, 50/80	55 @ 57
Choice, 80/150	55 @ 57
Good, 50/80	50 @ 53
Good, 80/150	52 @ 56
Commercial, all weights	48 @ 52

For permissible additions to ceiling base prices, see CFR 24.

CARCASS LAMBS

(l.c.l. prices)

Prime, 30/50	56½ @ 60
Choice, 30/50	56 @ 60
Good, all weights	56 @ 60

CARCASS MUTTON

(l.c.l. prices)

Choice, 70/down	36 @ 37
Good, 70/down	36 @ 37
Utility, 70/down	35½ @ 36

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)

Hams, skinned, 10/16 lbs.	52 @ 54
Pork loins, regular,	
12/down	48 @ 48½
Pork loins, boneless	64 @ 65
Shoulders, skinned, bone	
in, under 16 lbs.	39 @ 39½
Picnics, 4/6 lbs.	38½ @ 39
Picnics, 6/8 lbs.	37½ @ 37½
Boston butts, 4/8 lbs.	46 @ 46½
Tenderloins, fresh	81 @ 83
Neck bones	13½ @ 13½
Livers	29 @ 29½
Brains	18 @ 18½
Ears	14
Snouts, lean in	15 @ 15½
Feet, front	8 @ 8½

SAUSAGE MATERIALS—FRESH

(l.c.l. prices)

Pork trim., regular	26 @ 28
Pork trim., guar. 50%	
lean	28 @ 28½
Pork trim., spec. 85%	
lean	50 @ 51
Pork trim., ex. 85% lean	51 @ 52
Pork cheek meat,	
trimmed	44
Bull meat, boneless	58
Bon't cow meat, C.C.	56*
Beef trimmings	47*
Boneless chucks	56*
Beef head meat	40.8*
Beef cheek meat, trimd.	40.8*
Shank meat	56*
Veal trimmings, boneless	61 @ 63½

*Ceiling base prices, f.o.b. Chicago.

SAUSAGE CASINGS

(F.O.B. Chicago)

(l.c.l. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1½ to 1½ in.	140 pack 1.10 @ 1.20
Export rounds, wide, over 1½ in.	1.55 @ 1.70
Export rounds, medium, 1½ to 1½ in.	1.05 @ 1.15
Export rounds, narrow, 1 in. under	1.25 @ 1.40
No. 1 weasands,	
24 in. up	14 @ 15
No. 1 weasands,	
22 in. up	8
Middles, sewing, 1½ in.	1.35 @ 1.65
Middles, select, wide,	
2½ to 2½ in.	1.50 @ 1.70
Middles, select, extra,	
2½ to 2½ in.	1.95
Middles, select, extra,	
2½ in. & up	2.40 @ 2.85
Beef bangs, export,	
No. 1	32 @ 34
Beef bangs, domestic,	26
per piece:	
Dried or salted bladders,	
12-15 in. wide, flat	22 @ 27
10-12 in. wide, flat	14 @ 17
8-10 in. wide, flat	5 @ 8
Pork casings:	
Extra narrow, 29 mm. & dn.	4.15 @ 4.30
Narrow, medium,	
29 @ 32 mm.	4.00 @ 4.15
Medium, 32 @ 35 mm.	3.15 @ 3.40
Spec. med., 35 @ 38 mm.	2.50 @ 2.70
Export bangs, 34 in. cut	29 @ 31
Large prime bangs,	
34 in. cut	19 @ 21
Medium prime bangs,	
34 in. cut	12 @ 15
Small prime bangs	11
Middle, per set,	
cap off	55 @ 79

DRY SAUSAGE

(l.c.l. prices)

Cervelat, ch. hog bungs	1.02 @ 1.08
Thuringer	64 @ 73
Farmer	82 @ 86
Holsteiner	56
B. C. Salami	92 @ 98
B. C. Salami, new	60 @ 63
Genoa style salami, ch.	97 @ 99
Pepperoni	88 @ 90
Mortadella, new condition	62 @ 68
Italian style hams	78 @ 80

DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage, hog casings	47 1/2	@ 49
Pork sausage, bulk	41 1/2	@ 42
Frankfurters, sheep cas.	55	@ 59
Frankfurters, skinless	52	@ 54
Bologna	48	@ 50
Bologna, artificial cas.	50	@ 52
Smoked liver, hog bungs	49	
New Eng. lunch, spec.	60	@ 71
Mixed lunch, spec. ch.	56	@ 60
Tongue and blood	47	@ 49
Blood sausage	41	@ 49
Souse	36	@ 37
Polish sausage, fresh	58	@ 64
Polish sausage, smoked	58	@ 64

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	34	38
Resifted	35	39
Chili Powder	40	40
Chili Pepper	39	39
Cloves, Zanzibar	68	74
Ginger, Jam., unbl.	75	81
Ginger, African	51	56
Cochin	55	56
Mace, fcy. Banda		
East Indies	1.68	
West Indies	1.58	
Mustard, flour, fcy.	32	
No. 1	28	
West India Nutmeg	68	
Paprika, Spanish	48 @ 76	
Pepper, Cayenne	46 @ 62	
Red, No. 1	44	
Pepper, Packera	1.90	3.18
Pepper, white	3.40	3.65
Malabar	1.90	1.98
Black Lampong	1.90	1.98

SEEDS AND HERBS

(L.c.l. prices)

	Whole	Ground for Saus.
Caraway seed	28	33
Cominos seed	40	46
Mustard seed, fancy	28	30
Yellow American	30	30
Marjoram, Chilean	22	28 1/2
Oregano	22	28 1/2
Coriander, Morocco	35	40
Natural No. 1	35	40
Marjoram, French	56	62
Sage, Dalmatian	1.85	1.45
No. 1		

CURING MATERIALS

	Cwt.
Nitrate of soda, in 400-lb. bbls., del., or f.o.b. Chgo.	9.30
Salt, pet. a. ton, f.o.b. N.Y.	
Dbl. refined gran.	11.00
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs.	
only, paper sacked, f.o.b. Chgo.	
Granulated	Per ton \$21.00
Medium	28.00
Rock, bulk, 40 ton car.	
delivered Chicago	11.00
Sugar—	
Raw, 96 basis, f.o.b.	
New Orleans	6.00
Refined standard cane gran.	
basis	8.50
Refined standard beet gran., basis	8.30
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	8.15
Dextrose, per cwt.	
in paper bags, Chicago	7.44

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles June 14	San Francisco June 10	No. Portland June 15
FRESH BEEF (Carcass)			
STEER:			
Choice:			
600-800 lbs.	\$56.50 @ 59.00		\$56.00 @ 57.00
800-700 lbs.	56.50 @ 59.00	\$56.53 @ 57.00	56.00 @ 57.00
Good:			
600-800 lbs.	54.50 @ 57.00	54.83 @ 55.00	54.00 @ 55.00
800-700 lbs.	54.50 @ 57.00	54.83 @ 55.00	54.00 @ 55.00
Commercial:			
850-800 lbs.	49.50 @ 52.00	49.53 @ 50.00	49.00 @ 50.00
COW:			
Commercial, all wts.	48.00 @ 52.00	49.53 @ 50.00	49.00 @ 50.00
Utility, all wts.	44.50 @ 44.00	44.83 @ 45.00	44.00 @ 45.00
FRESH CALF:	(Skin-Off)	(Skin-On)	(Skin-Off)
Choice:			
200 lbs. down	56.00 @ 58.00		60.00 @ 63.00
Good:			
200 lbs. down	55.00 @ 57.00		58.00 @ 61.00
FRESH LAMB (Carcass):			
Prime:			
10-30 lbs.	57.00 @ 62.00	57.00 @ 58.00	55.00 @ 58.00
30-60 lbs.	57.00 @ 62.00	56.00 @ 57.00	
Choice:			
40-50 lbs.	56.00 @ 61.00	57.00 @ 58.00	54.00 @ 55.00
50-60 lbs.	56.00 @ 61.00	56.00 @ 57.00	54.00 @ 55.00
Good, all wts.	55.00 @ 60.00	56.00 @ 58.00	52.00 @ 55.00
MUTTON (EWE):			
Choice, 70 lbs. dn.	36.00 @ 38.00	33.00 @ 35.00	
Good, 70 lbs. dn.	34.00 @ 36.00	30.00 @ 33.00	
FRESH PORK CARCASSES: (Packer Style)		(Shipper Style)	(Shipper Style)
80-120 lbs.	34.00 @ 36.00	35.00 @ 36.00	
120-160 lbs.		35.00 @ 36.00	33.00 @ 34.00
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	48.00 @ 50.50	52.00 @ 54.00	47.00 @ 51.00
10-12 lbs.	48.00 @ 50.50	50.00 @ 52.00	47.00 @ 51.00
12-16 lbs.	48.00 @ 50.00	48.00 @ 50.00	47.00 @ 48.00
PICNICS:			
4-8 lbs.		36.00 @ 40.00	
PORK CUTS No. 1: (Smoked)		(Smoked)	(Smoked)
HAM, Skinned:			
12-16 lbs.	54.00 @ 59.50	57.00 @ 60.00	58.00 @ 60.00
16-20 lbs.	53.00 @ 57.50	55.00 @ 57.00	57.00 @ 59.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	46.00 @ 53.50	52.00 @ 54.00	49.00 @ 51.00
8-10 lbs.	42.00 @ 52.50	48.00 @ 52.00	45.00 @ 49.00
10-12 lbs.	42.00 @ 52.50		45.00 @ 49.00
LARD, Refined:			
Tierces	18.50 @ 20.50		21.00 @ 22.50
50 lb. cartons & cans	18.75 @ 21.75	19.00 @ 21.00	
1 lb. cartons	19.00 @ 22.00	21.00 @ 22.00	22.00 @ 23.00

LEADING PACKERS USE

AIR-O-CHEK

- The casing valve with the internal fulcrum lever

An ingenious inside lever arrangement opens valve. Quick acting. Self closing.

Send for Bulletin

AIR-WAY PUMP & EQUIP. CO., 4501 W. Thomas St. Chicago 51

B-16 Electric Meat Cutter

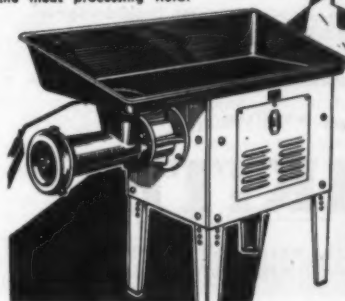
In a class by itself, greatest capacity of any meat cutting saw of its type. Takes cuts up to 18" high, 15 1/2" wide. 1 1/2 h.p. motor; plenty of power for large splitting and breaking operations.

Designed from the "Butcher's Angle"

Butcher Boy

Meat Cutters and Choppers

Make any comparison you like—in performance, in capacity, in endurance, in ease of maintenance—and you will discover why Butcher Boy meat cutters and choppers have achieved un-contested pre-eminence in the meat processing field.



Write for illustrated specification sheets, to nearest office of U.S. Slicing Machine Co., Inc., or to

Lasar

Manufacturing Company
2540 East 114th Street
Los Angeles 2, Calif.

← B-54 & BB-54 HEAVY-DUTY CHOPPERS
B-54 capacity: 3500-4000 pounds per hour; 6 h.p. motor. BB-54 capacity: 4500-5500 pounds per hour; 7 1/2 h.p. motor.

FOR SALE

A rare opportunity to obtain one of the finest B.A.I. approved meat processing plants in the east—centrally located in the Borough of Brooklyn, N. Y.

3 story and basement reinforced concrete building.

76' x 180'—approximately 46,000 sq. ft. of which 7,500 sq. ft. is equipped with refrigeration.

Offices and part of manufacturing area air conditioned.

Well water used for the refrigeration system and air conditioning units.

2 revolving and 1 stationary smoke houses with a capacity for smoking 250,000 lbs. of product per week.

4 car railroad siding.

Interior loading platform for 12 trucks which may also be used as a garage.

Elevator 7 1/2' x 7 1/2' x 9' high—capacity 3 tons.

2 oil operated boilers supplying heat and hot water for processing purposes.

Apply

JOHN AVLON

99 Hudson St.

New York City 13, N. Y.

WALKER 5-9822

Scald Hogs

Faster, Easier

the Non-Slip Oakite Way



NOT a slippery hog in a tankful when you scald with fast-acting, free-rinsing Oakite compound.

Potent Oakite solution quickly softens bristles, helps make hair removal quicker, more thorough. Carcasses come out clean, free of scurf, easy to handle. Other advantages, too: no damage to hides . . . no insoluble deposits on equipment . . . scalders stay clean.

Ask your local Oakite Technical Service Representative for free demonstration. Or write for free booklet explaining this and other money-saving Oakite cleaning methods. Oakite Products, Inc., 20A Thames St., New York 6, N. Y. Do it today! No obligation.

SPECIALIZED INDUSTRIAL CLEANING
OAKITE
TRADE MARK REG. U.S. PAT. OFF.
MATERIALS • METHODS • SERVICE

Technical Service Representatives in Principal Cities of U.S. & Canada

AFRAL

FRANKFURTER and BOLOGNA SEASONINGS

• There's a reason why more and more packers are standardizing on AFRAL frankfurter and bologna seasonings! It's the plus values you get in AFRAL Quality Products such as

1. Positive Flavor
2. Uniform Quality
3. Custom Blended for your trade

Remember that "taste tells" and "flavor sells" so specify AFRAL for really satisfying results

AFRAL CORPORATION

1933 So. Halsted St. Chicago 8, Ill.

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F. O. B. CHICAGO OR

CHICAGO BASIS

THURSDAY, JUNE 21, 1951

REGULAR HAMS

	Fresh or F.F.A.	S. P.
8-10	49n	49n
10-12	49n	49n
12-14	48½n	48½n
14-16	48½n	48½n

BOILING HAMS

	Fresh or F.F.A.	S. P.
16-18	48n	48n
18-20	45½n	45½n
20-22	43½n	43½n

SKINNED HAMS

	Fresh or F.F.A.	S. P.
10-12	51½	51½
12-14	51 ⑤1½ 51	⑥51½n
14-16	51 ⑥51½ 51	⑥51½n
16-18	51 ⑥51½ 51	⑥51½n
18-20	48	48n
20-22	45½	45½n
22-24	45½ ⑥45½ 45½	⑥45½n
24-26	45	45
26-28	43½ ⑥44n 43½	⑥44n
28-30	42½ax	42½ax

OTHER D. S. MEATS

	Fresh or Frozen	Cured
Reg. plates	17n	17n
Clear plates	14n	14n
Square jowls	17½ ⑥17½ 17½	⑥17½
Jowl butts	16	16½
NP. jowls	15½ ⑥16	16

PICNICS

Fresh or F.F.A.

	S. P.
4-6	37½ ⑥38 37½ ⑥38
6-8	37½n
8-10	36 ⑥36½ 36 ⑥36½n
10-12	35½ ⑥36 35½ ⑥36n
12-14	35½ ⑥36 35½ ⑥36n
8/up, No. 2's	35½ ⑥36

BELLIES

Fresh or Frozen

	Cured
6-8	35 ⑥35½ 35 ⑥35½n
8-10	34 ⑥34½ 34 ⑥34½n
10-12	33½ ⑥34 33½ ⑥34½n
12-14	33½ ⑥34 33½ ⑥34½n
14-16	32 ⑥32½ 32 ⑥32½n
16-18	27 ⑥27½ 27 ⑥27½n
18-20	25 ⑥25½ 25 ⑥25½n

GR. AMN. D. S.

BELLIES BELLIES

	Clear
18-20	22½ ⑥23 22½ ⑥23n
20-25	21 ⑥21½ 21 ⑥21½n
25-30	21 ⑥21½ 21 ⑥21½n
30-35	20 ⑥20½ 20 ⑥20½n
35-40	19½ ⑥19½ 19½ ⑥19½n
40-50	18 ⑥18½ 18 ⑥18½n

FAT BACKS

Green or Frozen

	Cured
6-8	13n
8-10	13n
10-12	13 ⑥13½n 13 ⑥13½n
12-14	13 ⑥13½n 13 ⑥13½n
14-16	13 ⑥13½n 13 ⑥13½n
16-18	13n
18-20	13n
20-25	13½n

n—nominal.

LARD FUTURES PRICES

MONDAY, JUNE 18, 1951

	Open	High	Low	Close
July	16.50	16.12½	16.02½	16.02½b
Sept.	15.97½	16.02½	15.90	15.90b
Oct.	15.40	15.40	15.30	15.30b
Nov.	14.85	14.85	14.82½	14.82½a
Dec.				15.30a

Sales: 1,040,000 lbs.

Open interest at close Fri., June 15th: July 165, Sept. 350, Oct. 426, Nov. 240, Dec. 188, Jan. 3 and Mar. 3 lots; at close Sat., June 16th: July 156, Sept. 357, Oct. 426, Nov. 239, Dec. 190, Jan. 4 and Mar. 3 lots.

TUESDAY, JUNE 19, 1951

	July	16.00	16.00	15.90	15.90b
Sept.	15.70	15.75	15.65	15.70a	
Oct.	15.30	15.30	15.05	15.05	
Nov.	14.75	14.75	14.60	14.60	
Dec.	15.25	15.25	15.00	15.00	

Sales: 3,080,000 lbs.

Open interest at close Mon., June 18th: July 146, Sept. 355, Oct. 427, Nov. 242, Dec. 190, Jan. 4 and Mar. 3 lots.

WEDNESDAY, JUNE 20, 1951

July	15.80	15.82½	15.75	15.80
Sept.	15.57½	15.57½	15.50	15.50b
Oct.	15.00	15.00	14.95	14.95
Nov.	14.55	14.55	14.52½	14.55a
Dec.	15.00	15.00	14.92½	14.92½
Jan.				15.05a

Sales: 4,080,000 lbs.

Open interest at close Tues., June 19th: July 139, Sept. 353, Oct. 425, Nov. 244, Dec. 194, Jan. 4 and Mar. 3 lots.

THURSDAY, JUNE 21, 1951

	July	15.70	15.70	15.52½	15.55
Sept.	15.45	15.45	15.02½	15.10	
Oct.	14.75	14.85	14.65	14.70	
Nov.	14.50	14.50	14.15	14.20	
Dec.	14.85	14.85	14.45	14.60a	
Jan.				14.65a	

Sales: 6,320,000 lbs.

Open interest at close, Wed. June 20th: July 132, Sept. 349, Oct. 414, Nov. 244, Dec. 196, Jan. 4 and Mar. 3 lots.

FRIDAY, JUNE 22, 1951

July	15.55	15.55	15.42½	15.45
Sept.	15.17½	15.17½	14.95	15.02½
Oct.	14.65	14.72½	14.00	14.70a
Nov.	14.15	14.20	14.07½	14.17½
Dec.	14.50	14.55	14.30	14.45
Jan.	14.37½

Sales: About 4,000,000 lbs.

Open interest at close, Thurs., June 21st: July 124, Sept. 362, Oct. 412, Nov. 253, Dec. 200, Jan. 4 and Mar. 3 lots.

a—asked. b—bid.

CALIFORNIA STATE INSPECTED SLAUGHTER

State-inspected slaughter of livestock in California during May was reported to THE NATIONAL PROVISIONER as follows:

	No.
Cattle	23,730
Calves	10,488
Hogs	21,238
Sheep	11,146

Meat and lard production for May:

	Lbs.
Sausage	3,400,824
Pork and beef	7,008,859
Lard and substitutes	351,085

Total

As of May 31, California had 110 meat inspectors. Plants under state inspection totaled 369 and plants under state approved municipal inspection totaled 91.

PACKERS' WHOLESALE LARD PRICES

	Refined lard, tierces, f.o.b. Chicago	Refined lard, 50-lb. cartons, f.o.b. Chicago	Kettle rend., tierces, f.o.b. Chicago	Leaf, kettle rend., tierces, f.o.b. Chicago	Lard flakes	Neutral, tierces, f.o.b. Chicago	Standard Shortening "N. & S."	Hydrogenated Shortening "N. & S."
	\$20.25	20.25	21.25	21.25	23.75	23.75	26.00	27.75

*Delivered.

WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw Leaf
	Tierces	Loose	
June 16	16.30m	14.75n	14.25a
June 18	16.30m	15.00	14.50m
June 19	16.30m	15.00a	14.50m
June 20	16.30m	14.75a	14.25a
June 21	16.00a	14.62½a	14.12½a
June 22	15.50a	14.62½a	14.12½a

a—asked. n—nominal.

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS

CARCASS BEEF (Ceiling base prices)

June 20, 1951

	Per lb. City
Prime, 800 lbs./down	58.7
Choice, 800 lbs./down	56.7
Good	54.7
Cow, commercial	49.7
Cow, utility	44.7

BEEF CUTS

(Ceiling base prices)

Hindquarter	64.1
Forequarter	58.6
Round	57.7
Trimmed full loin	96.7
Flank	31.7
Short loin	120.4
Sirloin	77.3
Cross cut chuck	51.4
Regular chuck	55.7
Fore Shank	33.7
Brisket	44.7
Rib	31.7
Short plate	33.7
Back	62.6
Triangle	48.2
Arm chuck	52.7

Choice:	
Hindquarter	62.0
Forequarter	51.7
Round	57.7
Trimmed full loin	85.7
Flank	31.7
Short loin	102.4
Sirloin	72.1
Cross cut chuck	51.4
Regular chuck	55.7
Fore Shank	33.7
Brisket	44.7
Rib	70.7
Short plate	33.7
Back	59.7
Triangle	48.2
Arm chuck	52.7

For permissible additions to ceiling base prices, see CPR 24.

FANCY MEATS

(L.C.L. prices)

Veal breads, under 6 oz.	80
6 to 12 oz.	1.00
12 oz. up	1.25
Beef kidneys	16 1/4
Beef livers, selected	62 1/2
Beef livers, selected, kosher	82 1/2
Oxtails, over 1/2 lb.	27 1/4

*Ceiling base prices.

LAMBS

(L.C.L. prices)

	City	Western
Prime lambs	59 @63	
Choice lambs	59 @63	
Hindsaddles, prime & ch.	68 @75	
Prime, all wts.	56 @63	
Choice, all wts.	56 @63	
Good, all wts.	56 @63	

FRESH PORK CUTS

(L.C.L. prices)

	Western
Hams, skinned, 14/down	53 @54
Picnics, 4/8 lbs.	39 1/2 @40
Bellies, sq. cut, seedless	35 1/2 @36 1/2
8/12 lbs.	40 @40 1/2
Pork loins, 12/down	47 @47 1/2
Boston butts, 4/8 lbs.	39 @39 1/2
Spareribs, 3/down	27 @29
Pork trim., regular	51 @52
Pork trim., spec. 85%	51 @52

	City
Hams, skinned, 14/down	53 @55
Picnics, 4/8 lbs.	38 @40
Pork loins, 12/down	46 @52
Boston butts, 4/8 lbs.	44 @48
Spareribs, 3/down	43 @45

VEAL—SKIN OFF

(L.C.L. prices)

	Western
Prime carcass	59 @62
Choice carcass	57 @60
Good carcass	56 @60
Commercial carcass	53 @56

DRESSED HOGS

(L.C.L. prices)

Hogs, gd. & ch., hd. on, fr. fat in	
100 to 136 lbs.	34 @35 1/2
137 to 153 lbs.	34 @35 1/2
154 to 171 lbs.	34 @35 1/2
172 to 188 lbs.	34 @35 1/2

BUTCHERS' FAT

(L.C.L. prices)

Shop fat	5 1/2
Breast fat	7
Edible suet	7 1/2
Inedible suet	7 1/2

For permissible additions to ceiling base prices, see CPR 24.

STOCKER AND FEEDER CATTLE SHIPMENTS

Stocker and feeder live-stock received in eight Corn Belt states during May:

CATTLE AND CALVES

	1951	1950
Public stockyards	79,898	87,237
Direct	44,437	42,420
Total	124,335	129,657

SHEEP AND LAMBS

Public stockyards	73,113	82,629
Direct	184,541	74,229
Total	257,654	156,855

Data in this report were obtained from offices of state veterinarians. Under "Public stockyards" are included stockers and feeders which were bought at stockyard markets. Under "Direct" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards en route.

NEW! BETTER!

Lecithinated SOYA BINDERS by Glidden

Pacemaker in Soya Research

SOYALOSE FLOURS

No. 103 and No. 105

Low fat types of soya flour, containing fat in the form of Lecithin; pure vegetable products—over 50% protein—light in color—mild in flavor.



For Sausages..

SOYABITS

No. 20-3 and No. 40-3

Low fat types of soya grits, containing fat in the form of Lecithin; pure vegetable products—over 50% protein—mild in flavor—light in color.



For Loaves..

USE THEM TO...

- 1 Reduce shrinkage in smoking and cooking operation for greater yield.
- 2 Emulsify and delay oxidation
- 3 Reduce dusting
- 4 Produce juicy and smooth-slicing sausages



For Specialties..

Lecithinated Soya Binders are produced under rigid and constant control by the most advanced methods and equipment. The Glidden Technical Service Department's complete facilities are available to help you answer any specific problems in developing the use of soya ingredients in any formula. Your inquiries are invited.



The Glidden Company

SOYA PRODUCTS DIVISION

1825 N. Laramie Avenue • Chicago 39, Illinois

RED SEAL
CERTIFIED
CASING COLORS

Especially made
for coloring
sausage casings



WARNER-JENKINSON MFG. CO.
2526 BALDWIN ST. • ST. LOUIS 6, MO.

BY-PRODUCTS....FATS AND OILS

TALLOW AND GREASES

Thursday, June 21, 1951

Tallow and grease prices continued to drift lower with principal consumer buyers still out of the market. Due to the reduced kill of beef, the three top grades of tallow were less available than other materials; however, substantial inventories of lower grade tallow, which have not been moving freely in recent weeks, have accumulated and prices on an offering basis were comparatively lower on these undergrade qualities.

Greases also tended to work lower on offerings, due to heavy production and lack of buying interest. Light volume of yellow grease sales at 8½¢, f.o.b. producers plants, was reported at midweek, but other grades were inactive except for some small trades on quiet terms, indicated as within quoted ranges.

In the East, there were unconfirmed reports of trading in fancy tallow at 13¢ and yellow grease was reportedly moved in export directions at 9½¢, f.a.s. Eastern ports.

In the absence of trading, the following prices, f.o.b. producers' plants, were quoted Thursday:

TALLOW: Edible tallow, 14¢; fancy, 13¢; choice, 12½¢; prime, 12¼¢; special, 11½¢; No. 1, 9½¢; No. 3, 8½¢, and No. 2, 8¢.

GREASES: Choice white grease, 11¼¢@12¢; A-white, 11¢; B-white, 9¢; yellow, 8½¢; house, 8¼¢, and brown 7½¢@8¢.

EASTERN BY-PRODUCTS MARKET

New York, June 21, 1951.

Dried blood was quoted Thursday at \$7 per unit of ammonia. Low test wet rendered tankage moved at \$7.25 nominal per unit of ammonia, and high test tankage sold at \$7. Dry rendered tankage sold at \$1.60 per protein unit.

Illinois Oleo Bill

A bill permitting the sale of colored oleomargarine in Illinois has been signed by Gov. Adlai Stevenson. The law, which becomes effective July 1, requires that restaurants serve colored oleo in triangular patties and prohibits colored oleo manufacturers from claiming that oleo is a dairy product. Illinois is the 35th state to pass such legislation.

BY-PRODUCTS MARKETS

(Chicago, Thursday, June 21, 1951)

Blood

	Unit	Ammonia
Unground, per unit of ammonia.....	\$7.00@	7.25

Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test	\$7.50@ 7.75
High test	7.25@ 7.50
Liquid stick tank cars.....	3.25

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged....	\$105.00
50% meat and bone scraps, bulk.....	105.00
55% meat scraps, bulk	115.00
60% digester tankage, bulk	100.00@ 105.00
60% digester tankage, bagged	110.00
80% blood meal, bagged	160.00
60% standard steamed bone meal, bagged	77.50

Fertilizer Materials

High grade tankage, ground, per unit	\$7.50
ammonia	7.50
Hoof meal, per unit ammonia.....	7.50

Dry Rendered Tankage

	Per unit Protein
Cake	\$1.75@ 1.80
Expeller	1.75@ 1.80

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$2.50
Hide trimmings (green, salted)	1.75@ 2.00
Cattle jaws, skulls and knuckles, per ton	50.00@ 55.00
Pig skin scraps and trimmings, per lb.	9@ 9½

Animal Hair

Winter coll dried, per ton.....	\$115.00@ 120.00
Summer coll dried, per ton.....	95.00@ 100.00
Cattle switches, per piece.....	6@ 6½
Winter processed, gray, lb.	13½@ 14½
Summer processed, gray, lb.	9@ 10

b—bid. n—nominal.
*Quoted delivered basis.

VEGETABLE OILS

Wednesday, June 20, 1951

Although trade reports indicated that the decline in values of vegetable oils was slowing down somewhat last weekend, strength failed to materialize this week and most of the list showed further losses. Trading was skimpy and almost non-existent for some items.

Early in the period June soybean oil traded at 17¢ and 17¼¢, but the inside price was apparently more representative. July sold at 16¼¢ and August was quoted on a 16¼¢@16½¢ basis. Cottonseed, corn and peanut oil were inactive on Monday; there were reports that peanut oil was bid at 18¢. Coconut oil advanced ½¢ to 14¢ asked on the Coast.

Both export and domestic interest were dormant on Tuesday. After a few sales of June shipment soybean oil at 16¼¢, the market slipped to 16½¢ and July was quoted at 16¼¢ and August at 16¢ in small volume. There were reports that offers of 17¢ for cottonseed oil had been rejected. The peanut oil market was featureless; some sources said that corn oil had a slightly better undertone. Coconut oil sold at 14¢ on the Coast and was offered at 15¢ in New York.


By midweek spot soybean oil appeared to have slid to the 16¼¢ level and July sold at 16¢. August oil was bid at 15½¢ on Wednesday afternoon. While other oils were mostly dormant and on the easy side, although quoted nominally, there were reports of better interest in peanut oil.

CORN OIL: A quotation of 16¢ paid was reported for corn oil at midweek; this was ½¢ under a week earlier.

PEANUT OIL: In the absence of trading peanut oil was quoted around 16½¢ nominal.

COTTONSEED OIL: With business dormant cottonseed oil was quoted at midweek at 17¢ nominal for Southeast

EXTRA STRENGTH
for **HEAVY DUTY** **KEWANE**



• More than 80 years of boiler-making is back of every Kewanee. This Heavy Duty type has all the characteristics which make firebox boilers ideal for high pressure.

10 to 304 H. P.
100, 125 and 150 lbs. W. P.
for firing any fuel

Built of sturdy steel plate reinforced with extra stout stays and braces, they have that known strength which means long life. For 6" scale with pipe diameter markings WHITE Dept. 96-84-430A.

KEWANE BOILER CORPORATION
KEWANE, ILLINOIS
A Division of American Standard Sanitary Corporation



Reco
Refrigerator Fans

A More Efficient
Less Expensive System
of Air Circulation

RECO Refrigerator Fans are of special construction for heavy duty and long life. Every fan designed for the job and the conditions under which it should operate. . . . Special construction for open brine systems. Always easy to install. . . . RECO Refrigerator Fans designed to Blow Upwards, providing complete air circulation in all parts of the Cooler. . . . Keep Walls and Ceiling Dry and Sanitary.

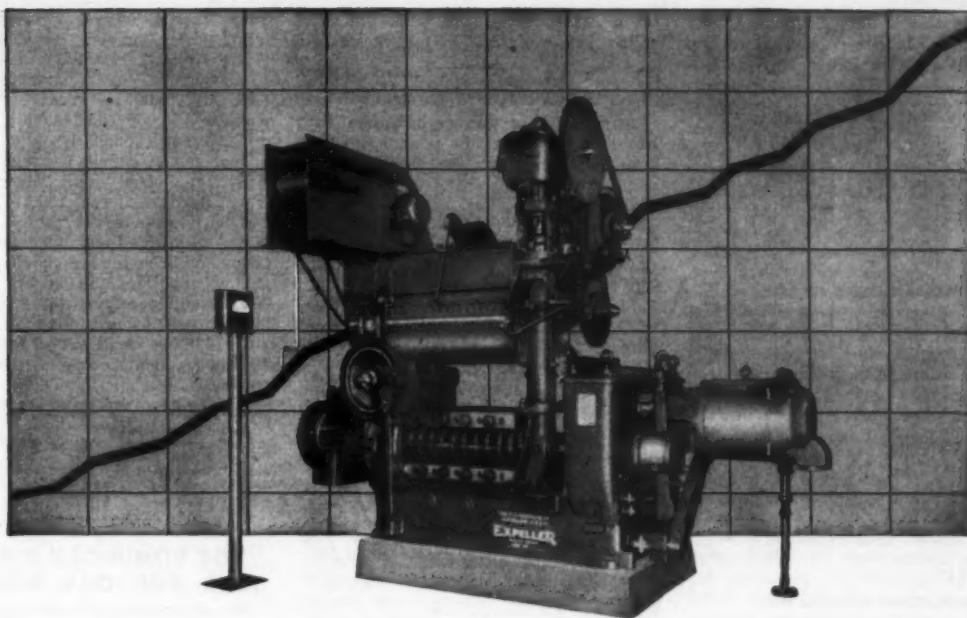
REYNOLDS
ELECTRIC COMPANY

Established 1900

3089 River Road
*Reg. U.S. Pat. Off.

River Grove, Ill.





here's the proved way to OFFSET RISING COSTS

If you are worried about increases in the cost of operating and maintaining your crackling department, there's one proved way to offset these rising costs . . . by installing Anderson Cracking Expellers*. For over 50 years these efficient machines have been proved by hundreds of meat packing and rendering plants who have found that Expellers produce meat scrap, greases and fats at *lower cost per pound* than any other method. Regardless of business conditions, the plant with Cracking Expellers is in the best position to make profits. Factors that enter into this remarkable cost record are a tremendous saving of labor, greater production and *far less* wear of vital moving parts. We invite any packer or rendering plant to actually compare its present costs with the cost of Expeller pressing. Write today and an Anderson Field Representative will stop in with complete cost data on Expeller pressing so that you can make a factual comparison.

THE V. D. ANDERSON COMPANY

1965 West 96th Street • Cleveland 2, Ohio

*Exclusive Trade-Mark Reg. in U. S. A. Pat. Off.



**Only ANDERSON
Makes EXPELLERS**
Seattle Public Library

and Valley and 16½¢ nominal for Texas. Cottonseed oil futures market quotations at New York were as follows:

MONDAY, JUNE 18, 1951					
	Open	High	Low	Close	Pr. Close
July	20.35	20.40	19.80	*20.00	20.00
Sept.	18.53	18.55	18.30	18.52	18.53
Oct.	17.23	17.30	17.03	17.00	17.21
Dec.	17.15	17.15	16.85	16.92	17.01
Jan.	*17.00	*16.85	*16.95
Mar.	17.10	17.17	16.89	16.90	17.01
May	*17.00	*16.75	*16.55
July ('52) ..	*16.65	*16.60	*16.50

Sales: 289 lots.

TUESDAY, JUNE 19, 1951					
July	19.85	19.85	19.45	*19.60	*20.00
Sept.	18.50	18.52	18.25	18.30	18.52
Oct.	*17.10	17.00	16.83	16.90	17.00
Dec.	*16.85	16.85	16.63	16.67	16.92
Jan.	*16.70	*16.58	*16.85
Mar.	*16.50	16.80	16.60	16.60	16.80
May	*16.50	*16.35	*16.75
July ('52) ..	*16.25	16.20	16.10	16.10	*16.66

Sales: 320 lots.

WEDNESDAY, JUNE 20, 1951					
July	*19.25	19.50	19.00	19.08	*19.60
Sept.	18.12	18.20	17.86	18.00	18.30
Oct.	*16.75	16.78	16.55	16.66	16.90
Dec.	*16.57	16.60	16.33	16.40	16.67
Jan.	*16.40	*16.20	*16.58
Mar.	*16.52	16.53	16.20	*16.34	16.50
May	*16.25	16.40	16.20	*16.25	*16.35
July ('52) ..	*15.50	*16.10	16.10

Sales: 483 lots.

THURSDAY, JUNE 21, 1951					
July	18.90	18.93	18.40	18.60	19.08
Sept.	17.78	17.85	17.75	17.75	18.00
Oct.	16.49	16.65	16.47	16.63	16.66
Dec.	16.37	16.40	16.22	16.37	16.40
Jan.	*16.20	*16.30	*16.20
Mar.	*16.25	16.34	16.22	16.30	*16.34
May	16.14	16.20	16.14	*16.20	*16.25
July ('52) ..	*15.80	*15.90	*16.10

Sales: 557 lots.

SOYBEAN OIL: The Wednesday quotation was 16½¢.

COCONUT OIL: This market firmed

up a little during the week and was called 14½¢ nominal at midweek.

APRIL ANIMAL FATS

April, 1951, production of animal fats has been reported, in pounds, as follows (with comparative March figures in parentheses): Lard*, rendered, 195,000,000 (201,000,000); refined, 136,000,000 (134,000,000); tallow, edible, 7,634,000 (7,644,000); edible refined, 1,733,000 (2,063,000); tallow, inedible, 104,573,000 (109,226,000); inedible refined, 2,577,000 (33,147,000); grease other than wool, 47,001,000 (50,889,000); wool grease, 1,085,000 (807,000); neatsfoot oil, 2,001,000 (321,000).

Factory consumption on the same basis was: Lard†, rendered, 13,121,000 (12,803,000); refined‡, 9,087,000 (6,899,000);

000); tallow, edible, 3,841,000 (3,440,000); edible refined, 1,182,000 (1,350,000); tallow, inedible, 99,952,000 (132,026,000); inedible refined, 21,641,000 (31,123,000); grease other than wool, 47,750,000 (55,344,000); neatsfoot oil, 292,000 (366,000).

Warehouse stocks at the close of April compared with March stocks, were: Lard, rendered, 100,741,000 (100,245,000); refined, 41,031,000 (46,753,000); tallow, edible, 4,952,000 (5,041,000); edible refined, 603,000 (859,000); tallow, inedible, 150,036,000 (159,862,000); inedible refined, 9,398,000 (9,428,000); grease other than wool, 86,168,000 (81,877,000); wool grease§, 611,000 (691,000); neatsfoot oil, 1,202,000 (1,065,000).

*Data on refined lard production represent federally inspected lard. Excludes quantities used in refining. †Includes 531,000 lbs. denatured or shipped in inedible tanks in April 1951 and 941,000 lbs. in March 1951. ‡Includes 1,248,000 lbs. denatured or shipped in inedible tanks in April 1951 and 1,176,000 lbs. in March 1951. §Held by wool scourers.

VEGETABLE OILS

Wednesday, June 20, 1951

Crude cottonseed oil, carloads, f.o.b. mills	
Valley	17n
Southeast	17n
Texas	16½n
Corn oil in tanks, f.o.b. mills	16
Soybean oil, Decatur	16½
Peanut oil, f.o.b. Southern Mills	17½n
Coconut oil, Pacific Coast	14½n
Cottonseed foots	
Midwest and West Coast	2½ @ 3n
East	2½ @ 3½n

n—asked, n—nominal.

OLEOMARGARINE

Wednesday, June 20, 1951

White domestic vegetable	33
White animal fat	33
Milk churned pastry	30 @ 31
Water churned pastry	29 @ 30

1950 DOMINICAN REPUBLIC FATS AND OILS SITUATION

A continuation of the policy of attempting to obtain self-sufficiency in fats and oils and increased oil production were the principal developments in the Dominican Republic fats and oils industry during 1950. According to a report by the Office of Foreign Agricultural Affairs, 1950 production of peanut oil rose to 5,644,000 lbs. from 5,314,000 lbs. a year before.

TRACKING!

MODERNIZE YOUR MEAT PLANT
Let KOCH Design an Efficient
Tracking System for You
FREE OF CHARGE!

Koch engineers have been designing tracking systems for many years. Every layout is given individual, personal attention. Great care is used in fabricating each tracking system. Bending and punching are exact. Our detailed drawings permit installation with a minimum of effort.

Take Advantage of this Free Engineering Service!

Send in a rough sketch. Show inside dimensions of coolers and smokehouses, exact location of doors. Our engineers will prepare accurate scaled drawings for your approval, with quotation for complete system.

KOCH SUPPLIES

20th & McGEE • KANSAS CITY 8, MO.

WRITE TODAY!
THERE IS NO
OBLIGATION

EDWARD KOHN Co.

3845 EMERALD AVE., CHICAGO 9, ILL. Phone: YAR ds 3134

We deal in
Straight or Mixed Cars

BEEF • VEAL
LAMB • PORK
AND OFFAL

• Our more than 25 years in business offers you an established outlet for distribution of your products in the Chicago area.

• Fully equipped coolers for your protection.

We Invite Your Inquiry

EDWARD KOHN CO.
For Tomorrow's Business

HIDES AND SKINS

July allocation period begins June 25—Allocation quota cut to 60 per cent because of light kill—Packers apparently will not enter market until after June 30—Kipskin quota 70 per cent—Calfskin quota 80 per cent.

CHICAGO

PACKER HIDES: As has been scheduled for some time, the July allocation period will open on June 25 and end July 7. Late this week, some conjecture as to the size of the July allocation, which had ranged from 50 per cent in the opinion of the pessimists to 70 per cent by the optimists, was settled right in the middle with the announcement that it would be basis 60 per cent of wettings a year ago.

This was the lowest percentage announced to date and was based on the sharply reduced kill during the first two weeks of June when compliance buying of cattle first went into effect. Insofar as the packer kill was cut more drastically than that of the small packer during that period, it is thought that packer offerings will be even more restricted and limited than those on the outside markets.

Presumably because of the erratic nature of the cattle market at the present time, and because of sharp fluctuations in their kill, packers have indicated that they will withhold offerings

until after June 30. At that time they will know definitely what hides they have available. This will eliminate the necessity of projecting their kill into the future, something that is almost an impossibility at the present time.

This delay will have a secondary effect of blocking some trade in the outside markets until the packers' positions are known. But if early reports are accurate, tanners appear to be leaning more heavily on the outside markets and will probably take no chances on waiting and being left out in the cold altogether. This is particularly true with regard to light and scarce type hides and skins.

SMALL PACKER—WEST COAST: With packer kill reduced more sharply than the small packer kill during the last few weeks, an increasing amount of interest was being focused in this direction for the coming allocation period. Tanners who have been filling most of their needs in the packer market and then covering the balance with small packers, are reported to be more or less reversing this procedure for the July allocation.

From all indications interest is strong for all types up to 63@64 average; above this weight, interest varies with

Hide Advisory Committee Meets With OPS Officials

The Bovine Hides Industry Advisory Committee met with OPS officials recently to discuss revisions of the present ceiling price regulations on hides. They considered small lot provisions and classifications of different types of hides.

The committee urged that differentials be enacted to permit tanners to sell hides to each other without loss since carload shipments often contain some hides which are unsuitable for a tanner's purposes.

They discussed the advantages and disadvantages of allowing selection premiums on table No. 1 shipments. The committee's sentiment was mixed. They also considered the advisability of reducing the allowable maximum of No. 2's on table No. 2 to 15 per cent. Other questions which they studied included: 1) Whether a differential should be spelled out for trimmed and untrimmed green hides; 2) the question of pricing cut hides, and 3) the legality of escalator clauses in contracts which would permit sellers to receive future increases in prices.

the shipping point. Some locker and butcher hides and also a few small packer hides were hard to move at the full list. But this is to be anticipated with tanners working under limited

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		
	Week ended June 21, 1951	Previous Week	Cor. week 1950
Nat. str. ... 33	@36½*	23 @36½*	23½@26½
Hvy. Texas str.	30*	30*	20
Hvy. butt. brand'd str.	30*	30*	20
Hvy. Col. str.	29¼*	29¼*	19½
Ex. light Tex. str.	37*	37*	27½n
Brand'd cows.	33*	33*	24 @24½
Hv. nat. cows.	34*	34*	25 @25½
Lt. nat. cows.36	@37*	36 @37*	25 @26½
Nat. bulls ...	24*	24*	15½@16½
Brand'd bulls.	23*	23*	14½@15½
Calfskins, Nor. 15/under .70	@80	70 @80	62½@66
Kips, Nor. nat. 15/25...	60*	60*	50
Kips, Nor. branded ...	57½*	57½*	47½

SMALL PACKER HIDES

STEERS AND COWS:

70 lbs. and over..28½*	28½*
35-70 lbs.	27½*
Bulls 58/over	23*

Subtract ¼¢ from base prices for every 1 lb. increase in weight over 35 lbs. All prices f.o.b. point of shipment, flat for No. 1's and No. 2's.

SMALL PACKER SKINS

Calfskins under 15 lbs. 72*†	72*
Kips, 15/30	51*	51*
Stunks, regular	3.25*	3.25*
Stunks, hairless	90*	90*

†Calfskins under 15 selling below ceilings.

SHEEPSKINS, ETC.

Pkr. shearlings, No. 1...	5.50	5.50	3.00@3.10
Dry Pelts. 50@ 52	50@52	35	
Horsehides, untrmd...	16.00n	16.00n	11.00@12.00

n—nominal. *Ceiling price under Regulation 2, Revision 1.

JACK WEILLER & CO.

BROKERS

Mercantile Exchange Building

308 W. WASHINGTON ST., CHICAGO 6, ILL.
State 2-5868 • TELETYPE CG-434

Direct Western Union Wire (WUX)
PHONE, TELETYPE or WIRE YOUR OFFERINGS!
We Accept Charges On Collect Communications

HIDES
SKINS
PELTS
TALLOW

Send for free weekly copy of "The Friendly Digest"—
and keep constantly posted on trends in the trade!

HUNTER Cargo Cooler



DEPENDABLE REFRIGERATION AT LOW COST

HUNTER MANUFACTURING CO.
1550 E. 17TH ST. • CLEVELAND 14, OHIO

Q. WHAT ELSE IS IDENTIFIED BY ITS STRIPE?



A. Tufedge
DEER CLOTHING
 Reg. U. S. Pat. Off.
 SUPERIOR TO ANY SHROUDS

of course!

IT TOO, CAN BE INSTANTLY IDENTIFIED BY ITS EXCLUSIVE BLUE PINNING STRIPE.

QUALITY AND PRICE LEADERS IN HAM STOCKINETTES AND BEEF BAGS

THE CLEVELAND COTTON PRODUCTS CO.
 CLEVELAND, OHIO
 CANADIAN DISTRIBUTORS: ELCO LTD., TORONTO

FOOD MANAGEMENT INCORPORATED

● A management consulting firm designed for the Meat Industry, staffed by packing-house men and thoroughly conversant with packinghouse problems.

6866 ELWYNNE DRIVE • CINCINNATI 36, OHIO
 Telephone: TWEED 2502

LANCASTER, ALLWINE and ROMMEL
 REGISTERED PATENT ATTORNEYS
 Suite 468, 815-15th Street, N. W.
 WASHINGTON 5 — — D. C.

Practice before U. S. Patent Office.
 Validity and Infringement Investigations and Opinions.
 Booklet and form "Evidence of Conception" forwarded upon request.

quotas and consequently watching yields very closely. Notwithstanding the fact that some of these hides have been hard to move, sellers have been firm and have been holding these hides rather than making any price concessions.

CALFSKINS AND KIPSKINS: The allocation quotas covering skins in the July period are based 70 per cent of tanners' wettings last year in kipskins, and 80 per cent in calfskins. Using last month as a criterion, it would seem that kipskins will fall somewhat short of this mark, but there will be more than enough calfskins to fill these allocations.

Both packers and small packers, notwithstanding the fact that they made important price concessions in light skins, had a carry-over from last period. Calf kill has been down this period, but with the surplus from last period, supplies are considered to be at least sufficient to cover anticipated demand. This is not true of kip and heavy calf as these, in addition to being in short supply, are tightly held to insure movement of the light skins.

SHEEPSKINS: Very little, if any, change was noted in this market during the past week; it continues to have a weak and draggy undertone. There were no price changes of any consequence. Clips, as has been true for some time, were scarce and not being offered on the open market, so their nominal price of \$7 remained unchanged.

No. 1 shearlings, which are somewhat more plentiful than other types, were probably weakest, but prices seemingly were being held at \$5.50 with some trading at that figure and more offered. The No. 2 shearlings sold at \$3.50, steady with last sales, but below individual ceilings in some instances. Only a small amount of No. 3's were moved and these sold at the packer's ceiling of \$2.25. Pickled skins continue to be on the scarce and wanted side of the picture. All offerings are quickly absorbed at individual ceilings.

Full coverage of all important events in the meat packing field are available the year 'round in the NATIONAL PROVISIONER.

10 Good Reasons for Using CAINCO Albulac*



- Binds Low Protein Meats!
- Solidifies Under Heat!
- Holds Shrinkage to a Minimum!
- Improves Shelf Life!
- Minimizes Jelly Pockets!
- Stabilizes Water and Fat!
- Increases Yield!
- Improves Sausage Texture!
- Supplements Natural Albumen!
- Controls Moisture!

CAINCO ALBULAC IS A HIGH ALBUMEN . . . EXCEPTIONALLY ADHESIVE . . . SPRAY DRIED . . . PURE MILK PRODUCT!

Manufactured Exclusively for **CAINCO, INC.**

SEASONINGS AND SAUSAGE MANUFACTURERS SPECIALTIES
 222-224 WEST KINZIE STREET • CHICAGO 10, ILLINOIS
 Superior 7-3611 • *Powdered Milk Product.

Write or Phone for Trial Drum

Surplus Canadian Pork Forecast for This Fall

Marketings of hogs in Canada during the last quarter of 1951 are expected to exceed domestic consumption, according to a report by the Office of Foreign Agricultural Relations. It is estimated that there will be 1,500,000 hogs available for slaughter during that period while domestic consumption will require only 1,100,000 head in the period. Unless the general price level falls off in the United States, Canada probably will export about 30,000,000 lbs. of pork to this country in the fall. Some of this surplus could be exported to Britain if the British are willing to pay what the Canadians consider a fair price. The Canadian government does not seem to be willing to subsidize the export of bacon to Britain again this year.

Chicago Board of Trade To Close on Saturdays

In a closely contested vote, 537 to 515, the Chicago Board of Trade members voted to close the Exchange on Saturdays during June through September. This marks the first time since 1848, despite wars, panics and moratoriums, that the Board will be closed. The closing was bitterly fought by large wire houses who charged they would lose Saturday commission business from the country areas.

LIVESTOCK CAR LOADINGS

A total of 7,213 cars were loaded with livestock during the week ended June 9, 1951, according to the Association of American Railroads. This was a decrease of 28 cars from the same week in 1950 and a decrease of 738 cars from the corresponding period of 1949.

CHICAGO PROV. SHIPMENTS

Provisions shipments by rail from Chicago, week ending June 16, were reported as follows:

	Week June 16	Previous Week	Cor. Week 1950
Cured meats, pounds	18,857,000	23,243,000	16,876,000
Fresh meats, pounds	20,738,000	21,666,000	31,892,000
Lard, pounds	7,952,000	5,302,000	5,205,000

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$23.75; the average, \$21.40. Provision prices were quoted as follows: Under 12 pork loins, 47@47½; 10/14 green skinned hams, 51@51½; Boston butts, 45½; 16/down pork shoulders, 38@38½; 3/down spareribs, 37@37½; 8/12 fat backs, 13@13½; regular pork trimmings, 25@27; 18/20 DS bellies, 23 nominal; 4/6 green picnics, 37½@38; 8/up green picnics, 35½@36.

P.S. loose lard was quoted at 15.50 asked and P.S. lard in tierces at 14.62½ asked.

Cottonseed Oil

Closing futures quotations at New York were: July 18.35-25; Sept. 17.65-67; Oct. 16.46 bid, 16.52 asked; Dec. 16.32-30; Jan. 16.20 bid, 16.35 asked; Mar. 16.24 bid, 16.27 asked and May 16.20 bid, 16.25 asked.

Sales totaled 290 lots.

APRIL MEAT GRADING

The total of meats, meat products and by-products graded by the U. S. Department of Agriculture in April was reported in thousands of lbs. (i.e. "000" omitted) as follows:

	Apr. 1951	Mar. 1951	Apr. 1950
Beef	212,621	208,997	180,135
Veal and calf	4,947	3,776	5,718
Lamb, yearling and mutton	6,811	7,574	8,814
Total	224,379	220,327	203,667
All other meats and lard	13,086	17,474	13,025
Grand total	237,465	237,751	216,692

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended June 16, 1951, were 4,417,000 lbs.; previous week, 4,515,000 lbs.; same week 1950, 6,514,000 lbs.; 1951 to date, 131,524,000 lbs.; corresponding period, 1950, 144,449,000 lbs.

Shipments for the week ended June 16 totaled 3,651,000 lbs.; previous week, 4,136,000 lbs.; corresponding week 1950, 3,840,000 lbs.; 1951 to date, 107,692,000 lbs.; 1950 to date, 109,318,000 lbs.

Canadian Meat Prices Rise

Montreal retailers raised the price of beef and pork cuts early last week and another jump in prices seems likely soon. One large retail outlet increased prices on hams from 72 to 75c a lb.; porterhouse steak jumped from 99c to \$1.05; Boston butts from 71 to 75c, and pork loins from 67 to 69c. Retail lamb prices fell at the same time, however. The leg of lamb price dropped from 69 to 59c a lb.; stewing lamb dropped from 53 to 39c, and rump roast fell from 93 to 89c.

Something New

ALL STEEL BALL BEARING WHEEL TROLLEYS

for your
HINDQUARTER
FOREQUARTER
DOUBLE SHEEP
CALF or HOG HOOK
REQUIREMENTS



For information
write or phone

**NEW YORK
TRAMRAIL
CO. Inc.**

349-351 Rider Ave.
New York 51, N. Y.
MELROSE 5-1686

KNICKERBOCKER

PEPPEREX

The Low-Cost Substitute for White Pepper

Pepperex is a scientifically built-up pepper flavor which takes the place of white pepper in sausage, meat loaves and specialty products.

You can have complete confidence in the use of Pepperex, for it is made for meat products by KNICKERBOCKER MILLS, importers and millers of the finest quality spices for more than a century.

Send for a generous free working sample of Pepperex today. Used by packers all over the country.



KNICKERBOCKER MILLS CO.

Millers of pure spices since 1842
601 West 26th Street, New York 1, N. Y.

Note these important facts about Pepperex:

- B.A.I. ACCEPTANCE GUARANTEED
- REDUCES PEPPER SEASONING COSTS
- TASTE-APPEAL THAT BUILDS REPEAT SALES

Also millers of: Paprika, Coriander, Sage, Mace, Nutmeg, Cardamom, and all other pure spices.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, June 18, were reported by the Production and Marketing Administration as follows:

HOOGS: (Quotations based on hard hogs)

St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS & GILTS:

Good & Choice:

120-140 lbs. ...	\$19.75-21.25	\$16.00-19.75	\$.....	\$.....	\$.....
140-160 lbs. ...	21.25-22.50	19.50-22.00	20.00-21.25	20.00-21.50
160-180 lbs. ...	22.00-23.50	21.50-23.25	20.75-22.00	21.25-22.25
180-200 lbs. ...	23.15-23.50	23.00-23.50	21.75-22.25	22.00-22.75	22.25-22.50
200-220 lbs. ...	23.25-23.50	23.25-23.60	22.00-22.50	22.00-22.75	22.25-22.50
220-240 lbs. ...	23.00-23.50	23.00-23.50	22.00-22.50	22.00-22.75	22.25-22.50
240-270 lbs. ...	22.50-23.10	22.60-23.25	21.50-22.00	21.50-22.25	21.25-22.25
270-300 lbs. ...	22.00-22.75	21.75-22.75	21.00-21.65	21.00-21.75	20.50-21.50
300-330 lbs. ...	21.00-22.25	21.25-22.00	20.25-21.00	20.00-21.25	18.75-20.75
330-360 lbs. ...	20.50-21.25	20.50-21.50	20.00-20.75	20.00-21.25	18.75-20.75

Medium:

160-220 lbs. ...	20.75-23.25	20.75-22.50	20.50-21.50	19.50-22.00
------------------	-------------	-------------	-------------	-------------	-------

BOWS:

Good & Choice:

270-300 lbs. ...	20.75 only	20.50-21.25	19.50-20.00	20.50-21.25	19.25-20.25
300-330 lbs. ...	20.75 only	20.50-20.75	19.50-20.00	20.50-21.25	19.25-20.25
330-360 lbs. ...	20.50-20.75	20.00-20.50	19.25-19.75	20.00-21.00	19.25-20.25
360-400 lbs. ...	19.75-20.50	19.75-20.25	18.75-19.50	19.50-20.50	19.25-20.25

Good:

400-450 lbs. ...	19.25-20.00	19.25-20.00	18.50-19.25	19.00-19.75	17.50-19.50
450-550 lbs. ...	18.75-19.75	18.50-19.50	18.00-18.75	18.25-19.25	17.50-19.50

Medium:

250-500 lbs. ...	18.00-20.25	17.75-19.75	17.75-19.25	17.50-21.00
------------------	-------------	-------------	-------------	-------------	-------

SLAUGHTER CATTLE AND CALVES:

STEERS:

Prime: *

700-900 lbs. ...	36.00-37.50	35.75-37.50	35.50-37.00	35.25-37.00	35.50-36.50
900-1100 lbs. ...	36.50-38.00	36.25-38.35	35.75-37.50	35.75-37.75	35.75-37.00
1100-1300 lbs. ...	36.50-38.00	36.75-38.50	36.25-38.00	36.25-38.00	36.00-37.50
1300-1500 lbs. ...	37.00-38.50	36.75-38.50	36.50-38.00	36.25-38.00	36.00-37.50

Choice:

700-900 lbs. ...	34.00-36.00	33.75-36.25	33.25-35.75	33.25-35.75	34.00-35.75
900-1100 lbs. ...	34.25-36.50	34.00-36.75	33.50-36.00	33.25-36.25	34.25-36.00
1100-1300 lbs. ...	34.50-36.50	34.25-36.75	33.75-36.50	33.25-36.25	34.50-36.00
1300-1500 lbs. ...	34.50-37.00	34.50-36.75	34.00-36.50	33.50-36.25	35.00-36.00

Good:

700-900 lbs. ...	31.50-34.00	31.50-34.00	30.50-33.25	30.00-33.25	31.00-34.00
900-1100 lbs. ...	32.00-34.50	31.75-34.25	30.75-33.50	30.00-33.25	31.50-34.50
1100-1300 lbs. ...	32.50-34.50	32.25-34.50	31.00-33.75	30.00-33.25	31.50-35.00

Commercial,

all wts.	28.50-32.50	29.00-32.25	27.00-31.00	27.00-30.00	27.00-31.50
Utility, all wts.	26.50-28.50	26.00-29.00	24.00-27.00	25.00-27.00	24.00-27.00

HEIFERS:

Prime:

600-800 lbs. ...	36.00-37.50	35.50-37.00	35.00-36.25	35.00-36.25	34.50-36.00
800-1000 lbs. ...	36.50-37.50	36.25-38.00	35.00-36.75	35.00-36.25	35.00-36.50

Choice:

600-800 lbs. ...	33.50-36.00	33.50-36.25	32.75-35.00	32.50-35.00	33.00-35.00
800-1000 lbs. ...	34.00-36.50	33.75-36.25	33.00-35.00	32.50-35.00	33.50-35.00

Good:

500-700 lbs. ...	31.00-33.50	31.50-33.75	30.25-33.00	29.50-32.50	31.00-33.00
700-900 lbs. ...	31.50-34.00	31.75-33.75	30.25-33.00	29.50-32.50	31.00-33.50

Commercial,

all wts.	27.50-31.50	28.25-31.75	26.50-30.25	26.50-29.50	26.50-31.50
Utility, all wts.	25.50-27.50	25.50-28.25	24.00-26.50	24.50-26.50	23.00-26.50

COWS (All Weights):

Commercial	23.00-29.00	27.75-31.25	26.00-28.50	27.00-29.50	26.50-29.50
Utility	23.00-26.00	23.00-27.75	22.00-26.00	22.00-27.00	22.50-26.50
Can. & cut.	18.00-23.00	19.00-24.00	17.50-22.00	18.00-22.00	17.00-23.00

BULLS (Yrs. Excl.) All Weights:

Good	31.00-31.50	27.50-30.00	29.00-30.00
Commercial	29.00-29.75	30.00-31.50	28.00-30.00	29.00-30.50	28.50-29.50
Utility	26.00-28.00	26.50-30.00	26.00-28.00	26.00-29.00	26.50-28.50
Cutter	23.00-26.00	24.00-26.50	22.50-26.00	23.00-26.00	22.00-26.50

VEALERS (All Weights):

Choice & prime.	37.00-38.00	38.00-39.50	35.00-38.00	33.00-39.00	35.00-39.00
Com'l & good.	28.00-37.00	3.300-39.00	30.00-35.00	28.00-33.00	28.00-33.00

CALVES (500 Lbs. Down):

Choice & prime	33.00-36.00	34.00-39.00	33.00-36.00	31.00-37.00	32.00-36.00
Com'l & good.	28.00-33.00	30.00-35.00	29.00-35.00	27.00-31.00	28.00-32.00

SHEEP AND LAMBS:

SPRING LAMBS:

Choice & prime*	33.00-34.00	32.50-33.50	32.00-33.00	33.50-34.50
Good & choice*	31.50-33.00	31.50-32.50	30.00-32.00	32.50-33.50

LAMBS (Shorn) 105 Lbs. Down:

Choice & prime*	31.50-32.50	30.00-31.50	31.00-32.00	31.00-32.00
Good & choice*	30.00-31.50	28.50-30.00	29.00-31.50	29.00-30.75

EWES (Shorn):

Good & choice*	15.00-17.00	15.50-17.50	15.00-18.00	15.50-17.50	17.00-18.50
Cull & utility.	10.00-15.00	15.00-16.00	9.00-14.50	12.00-15.50	10.00-16.50

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelt.

*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

*Quotations of Wednesday, June 20.



MR. HAM GOES TO TOWN
FOR
MORRELL PRIDE MEATS

PORK • BEEF • LAMB • VEAL

HAMS • BACON • SAUSAGE

LARD • CANNED MEATS

SHEEP, HOG & BEEF CASINGS

JOHN MORRELL & Co.

Established in England in 1827 • • In America since 1865

Packing Plants:

Ottumwa, Iowa • Sioux Falls, S. D. • Topeka, Kansas

HYGRADE'S
BEEF • VEAL • LAMB
PORK

HYGRADE'S
ALL-BEEF
FRANKFURTERS

HYGRADE'S
ORIGINAL
WEST VIRGINIA
CURED HAM

HYGRADE'S
HONEY BRAND
HAMS & BACON

HYGRADE'S
CORNED BEEF
AND TONGUE

... also a complete line
of Hygrade's Frozen Meats,
Pre-Cooked Frozen Foods
and Canned Meats

HYGRADE
in name ...
high grade in fact!

HYGRADE FOOD PRODUCTS CORP.
EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending June 16:

CATTLE			
	Week ended	Prev. Week	Cor.
	June 16	Week	1950
Chicago	9,390	7,960	17,348
Kansas City	7,757	5,536	11,562
Omaha	13,688	11,316	20,046
E. St. Louis	5,640	5,295	5,247
St. Joseph	3,548	2,386	6,350
Rioxi City	8,127	5,888	9,445
Wichita	2,000	1,350	3,347
New York & Jersey City	5,984	6,063	6,301
Okla. City	2,329	1,349	3,900
Cincinnati	2,984	2,478	3,295
Denver	6,408	5,363	7,085
St. Paul	6,094	5,764	13,155
Milwaukee	1,613	1,819	5,351
Total	75,661	62,557	110,871
HOGS			
Chicago	36,902	43,962	35,342
Kansas City	15,048	15,596	10,232
Omaha	42,457	45,799	37,632
E. St. Louis	29,507	38,437	27,150
St. Joseph	23,119	36,520	7,006
Rioxi City	23,817	24,352	19,458
Wichita	9,658	8,991	9,764
New York & Jersey City	46,410	45,482	33,729
Okla. City	12,439	13,719	10,247
Cincinnati	12,819	13,856	10,892
Denver	14,323	13,490	10,792
St. Paul	26,601	31,520	27,550
Milwaukee	5,262	5,290	5,145
Total	298,344	329,017	258,530
SHEEP			
Chicago	2,504	2,732	2,700
Kansas City	10,976	8,273	16,891
Omaha	6,261	6,679	6,897
E. St. Louis	2,283	2,337	7,068
St. Joseph	4,163	6,908	5,136
Rioxi City	2,066	2,938	2,240
Wichita	3,147	3,419	3,786
New York & Jersey City	35,672	37,584	35,129
Okla. City	3,845	3,972	3,017
Cincinnati	889	820	1,263
Denver	3,628	4,275	6,319
St. Paul	822	658	1,540
Milwaukee	171	194	288
Total	75,937	80,599	92,922

*Cattle and calves.
†Federally inspected slaughter, including direct.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including direct.

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Thursday, June 21, were reported as shown in the table below:

CATTLE:	
Heifers, com'l & low	\$35.50@37.25
gd. & low ch.	\$30.00@32.50
Cows, ut. & com'l	\$24.00@29.00
Cows, can. & cut.	\$20.00@24.00
Bulls, ut. & com'l	\$27.00@31.00
VEALERS:	
Com'l & low ch.	\$32.00@37.00
HOGS:	
Gd. & ch.	\$17.20-23.00
Sows, med. to ch.	\$16.50@18.00
BALTIMORE LIVESTOCK	
Livestock prices at Baltimore, Md., on Thursday, June 21, were as follows:	
CATTLE:	
Rice, ch. & prime	\$35.50@37.25
Heifers, gd. & low ch.	\$30.00@32.50
Heifers, ut. & com'l	\$24.00@29.00
Cows, commercial	\$27.00@30.00
Cows, utility	\$25.00@27.00
Cows, can. & cut.	\$19.00@24.00
Bulls, commercial	\$29.00@32.00
Bulls, utility	\$25.00@27.00
CALVES:	
Vealers, choice and prime	\$38.00@42.00
Commercial & good	\$30.00@38.00
Cull & utility	\$20.00@30.00
HOGS:	
Gd. & ch.	\$17.00-23.00
Sows, 400/down	\$20.50@21.00
SPRING LAMBS:	
Ch. & prime	\$34.00@35.00

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS			
	Cattle	Calves	Hogs
June 13	8,580	288	12,193
June 14	2,617	281	12,016
June 15	720	836	8,732
June 16	499	127	2,787
June 18	13,415	568	11,234
June 19	5,102	330	13,612
June 20	7,500	300	15,000
June 21	2,000	300	14,000
*Week so far			
1950	28,017	1,498	53,946
1949	23,797	1,354	52,069
1950	32,649	1,934	51,106
1949	25,930	3,339	38,301
*Including 134 cattle, 1 calf, 12,276 hogs and 834 sheep direct to packers.			
SHIPMENTS			
	Cattle	Calves	Hogs
June 13	3,524	32	1,735
June 14	2,372	61	1,065
June 15	1,082	56	1,888
June 16	142	...	485
June 18	5,302	1	1,923
June 19	3,765	197	2,706
June 20	3,000	100	2,000
June 21	1,500	100	2,500
*Week so far			
1950	13,657	397	9,120
1949	12,544	171	8,170
1950	11,319	247	7,027
1949	8,350	130	4,872

JUNE RECEIPTS			
	1951	1950	
Cattle	75,948	95,016	
Calves	5,479	7,165	
Hogs	216,360	190,836	
Sheep	12,987	23,468	
JUNE SHIPMENTS			
	1951	1950	
Cattle	41,822	32,613	
Hogs	31,252	25,493	
Sheep	1,826	1,346	

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, June 21:

	Week ended	Week ended
	June 21	June 14
Packers' purch.	34,482	37,206
Shippers' purch.	12,292	11,083
Total	46,774	48,289

CANADIAN KILL

Inspected slaughter in Canada, week ended June 9:

CATTLE			
	Wk. Ended	Same Wk.	Last Yr.
Western Canada	11,104	10,121	
Eastern Canada	13,842	11,231	
Total	24,946	21,352	
HOGS			
Western Canada	26,842	29,622	
Eastern Canada	51,738	51,915	
Total	78,580	81,537	
SHEEP			
Western Canada	454	600	
Eastern Canada	1,181	1,674	
Total	1,635	2,274	

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market, for week ended June 15:

Cattle Calves Hogs* Sheep			
Salable	120	1,082	909
Total (incl. direct)	2,733	3,790	25,990
Previous week:			
Salable	177	1,511	1,032
Total (incl. direct)	2,622	3,915	21,939
*Including hogs at 31st street.			

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending June 14:

Cattle Calves Hogs Sheep			
Los Angeles	7,250	1,125	2,100
N. Portland	775	350	1,850
S. Francisco	1,000	275	1,850

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, June 16, 1951, as reported to The National Provisioner:

CHICAGO			
Armour	4,842	hogs	Swift, 67 hogs
Armour	2,382	hogs	Agar, 1,521 hogs
Shippers	10,544	hogs	Others, 21,680 hogs
Total	9,390	cattle	1,333 calves
Total	47,446	hogs	2,504 sheep
KANSAS CITY			
Armour	917	288	4,188
Cudahy	688	166	1,875
Swift	405	323	3,188
Wilson	285
Others	4,680	5	5,797
Total	6,975	782	15,048

OMAHA			
Armour	3,273	9,006	...
Cudahy	2,855	7,241	1,213
Swift	2,932	6,089	3,537
Wilson	1,751	4,295	1,051
Corbush	431
Eagle	45
Gr. Omaha	242
Hoffman	97
Rothschild	499
Roth	1,238
Kinga	970
Merchants	61
Midwest	86
Union	293
Omaha	385
Others	...	12,303	...
Total	15,183	38,974	5,801

E. ST. LOUIS			
Armour	875	1,530	5,200
Swift	746	2,347	6,052
Armour	694	175	9,202
Heil	...	2,858	...
Krey	...	3,795	...
Laclede	...	1,175	...
Selloff	...	888	...
Total	1,763	3,877	29,507

ST. JOSEPH			
Swift	966	161	9,071
Armour	694	175	9,202
Others	3,150	400	7,260
Total	4,819	796	26,373
Does not include 3,311 hogs bought direct.			

SIOUX CITY			
Armour	2,244	10	7,806
Cudahy	3,542	...	8,838
Swift	2,779	7	7,377
Others	224	...	43
Shippers	12,973	18	15,243
Total	21,761	35	34,707

WICHITA			
Cudahy	245	162	4,065
Guggenheim	166
Dunn
Ostertag	23
Enders	9	...	35
Pioneer	7
Excel	761
Others	818	...	390
Total	2,058	162	5,909

OKLAHOMA CITY			
Armour	700	158	1,883
Wilson	380	173	1,818
Others	61	...	838
Total	1,121	331	4,540
Does not include 620 cattle, 237 calves, 7,880 hogs and 1,560 sheep bought direct.			

DENVER			
Armour	585	18	4,213
Swift	452	3	1,908
Cudahy	877	10	3,364
Wilson	701
Others	3,023	96	3,488
Total	5,618	127	12,973

LOS ANGELES

Cattle Calves Hogs Sheep			
Armour	219	...	390
Cudahy	433	...	352
Swift	208	39	248
Wilson	41
Acme	536	8	...
Atlas	183
Clougherty	194	...	256
Coast	320	...	85
Harman	133
Luer	42	...	253
Union	132
United	231	1	276
Others	3,966	504	1,862
Total	6,618	552	3,724

CINCINNATI

Cattle Calves Hogs Sheep			
Gall's	204
Kahn's	1,009
Lohrey
Meyer	37	117	...
Schlaechter
Northside
Others	1,797	1,088	14,565
Total	1,834	1,205	15,634

Does not include 1,084 cattle, 87 calves, 728 hogs and 286 sheep bought direct.

ST. PAUL

Cattle Calves Hogs Sheep			
Armour	1,795	2,122	8,983
Bartusch	722
Cudahy	557
Rifkin	856	15	...
Superior	1,069
Swift	1,035	1,149	17,618
Others	3,390	2,378	8,818
Total	9,430	6,172	35,419

TOTAL PACKER PURCHASES

	Week ended	Prev. Week	Cor.
	June 16	Week	1950
Cattle	88,333	45,833	122,281
Hogs	274,508	317,220	296,490
Sheep	54,186	58,725	74,488

CORN BELT DIRECT TRADING

Des Moines, Ia., June 21—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses		BEEF CURED:	
Week ending June 16, 1951	11,002	Week ending June 16, 1951	8,488
Week previous	13,196	Week previous	19,253
Same week year ago	10,776	Same week year ago	12,597
COW:		PORK CURED AND SMOKED:	
Week ending June 16, 1951	963	Week ending June 16, 1951	500,772
Week previous	1,543	Week previous	748,354
Same week year ago	1,554	Same week year ago	681,076
BULL:		LARD AND PORK FATST:	
Week ending June 16, 1951	516	Week ending June 16, 1951	21,890
Week previous	398	Week previous	29,740
Same week year ago	1,072	Same week year ago	60,003
VEAL:		LOCAL SLAUGHTER	
Week ending June 16, 1951	11,027	CATTLE:	
Week previous	12,391	Week ending June 16, 1951	6,138
Same week year ago	12,083	Week previous	6,033
		Same week year ago	6,301
LAMBS:		CALVES:	
Week ending June 16, 1951	14,813	Week ending June 16, 1951	9,781
Week previous	12,194	Week previous	10,856
Same week year ago	27,146	Same week year ago	11,424
MUTTON:		HOGS:	
Week ending June 16, 1951	3,564	Week ending June 16, 1951	46,410
Week previous	720	Week previous	45,482
Same week year ago	2,700	Same week year ago	33,729
HOG AND PIG:		SHEEP:	
Week ending June 16, 1951	19,481	Week ending June 16, 1951	35,672
Week previous	18,754	Week previous	37,584
Same week year ago	12,875	Same week year ago	35,129
PORK CUTS: Pounds		COUNTRY DRESSED MEATS	
Week ending June 16, 1951	1,604,650	VEAL:	
Week previous	1,566,030	Week ending June 16, 1951	3,896
Same week year ago	1,358,133	Week previous	3,691
		Same week year ago	4,138
BEEF CUTS:		HOGS:	
Week ending June 16, 1951	6,674	Week ending June 16, 1951	1
Week previous	45,394	Week previous	5
Same week year ago	113,900	Same week year ago	9
VEAL AND CALF CUTS:		LAMB AND MUTTON:	
Week ending June 16, 1951	8,591	Week ending June 16, 1951	31
Week previous	8,758	Week previous	26
Same week year ago	8,758	Same week year ago	26
LAMB AND MUTTON CUTS:			
Week ending June 16, 1951	14,495		
Week previous	24,190		
Same week year ago	5,709		

†Incomplete.

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended June 16 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City....	5,984	9,781	46,410	35,672
Baltimore, Philadelphia	4,247	1,640	27,756	1,410
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis..	6,182	3,040	59,350	5,093
Chicago Area	11,667	4,780	79,745	5,605
St. Paul-Wisc. Group ¹	12,045	15,167	93,770	2,905
St. Louis Area ²	6,122	8,337	74,880	7,379
St. Paul-Wisc. Group ³	6,992	18	29,218	2,082
Omaha	15,378	239	59,980	9,626
Kansas City	6,189	2,500	37,971	8,335
Iowa and So. Minn. ³	7,057	3,283	190,530	12,265
SOUTHEAST⁴	3,550	3,220	12,651	97
SOUTH CENTRAL WEST⁵	9,806	3,617	68,619	27,101
ROCKY MOUNTAIN⁶	7,496	220	10,515	6,559
PACIFIC⁷	17,086	2,252	31,896	28,781
Grand Total	119,652	55,157	835,296	132,540
Total week ago	106,850	62,525	891,371	142,798
Total same week last year	172,248	69,496	704,121	185,936

¹Revised.

²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ³Includes St. Louis National Stockyards, East St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Mobile, Thomasville, Tifton, Ga. ⁶Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. ⁷Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁸Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during: May, 1951—Cattle, 76.9; calves, 63.2; hogs, 72.7; sheep and lambs, 85.2.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended June 15:

	Cattle	Calves	Hogs
Week ending June 15	1,067	826	4,217
Week previous	1,053	731	7,046
Corresponding week last year	1,793	1,219	7,067

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended June 9 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
YARDS	Up to 1000 lb.	Good and Choice	Gr. B ¹ Dressed	Gd. Handweights
Toronto	\$33.50	\$37.50	\$36.60	\$46.00
Montreal	36.95	37.61	37.61	46.00
Winnipeg	33.00	36.50	34.76	36.00
Calgary	34.20	37.50	35.65	31.25
Edmonton	32.60	38.50	36.10	35.20
Lethbridge	32.60	36.75	35.60	36.00
Regina	32.60	34.60	34.10	36.00
Moore Jaw	31.65	35.50	34.10	36.00
Saskatoon	31.75	36.50	33.10	27.00
Vancouver	31.10	35.10	33.60	36.85

*Dominion government premiums not included.

Order Buyer of Live Stock

L. H. McMURRAY, Inc.

40 Years' Experience
on the Indianapolis Market

INDIANAPOLIS • FRANKFORT
INDIANA

Tel. FR anklin 2927

Tel. 2233

HAVE YOU ORDERED

The MULTIPLE BINDER

FOR YOUR 1951 COPIES

THE NATIONAL PROVISIONER

A complete volume of 26 issues can be eas- Price \$3.25
ily kept for future reference in this binder.

MAX J. SALZMAN
SAUSAGE CASING BROKER

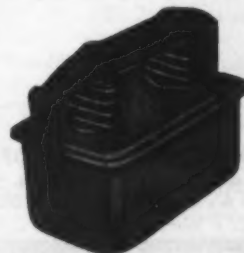
Tel. Sacramento 2-4800
Cable NATSAL

2618 W. Madison St.
Chicago 12, Ill.

ADELMANN

The choice of discriminating packers all over the world.

Available in Cast Aluminum and Stainless Steel. The most complete line offered. Ask for booklet "The Modern Method."



HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.
Chicago Office, 332 S. Michigan Ave.

BARILANT'S

WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for our Bulletin—Issued Regularly.

Sausage & Smokehouse Equipment

- 3842—GRINDER: Cleveland Klen-Kut #25, with 2 HP. motor. \$200.00
 3870—ROTARY MEAT CUTTERS: (2) ea. 200.00
 3531—SILENT CUTTERS: (2) Buffalo 70-B, 800g cap. 2200.00
 3224—COMBINATION SILENT CUTTER & SLICER: Buffalo #107, 2 HP. motor, 21" bowl, approx. 10 years old, excellent cond. 350.00
 3416—MIXER: Buffalo #1, motor drive, 700g cap., less motor. 750.00
 3613—MIXER: Globe 300g cap., with 2 HP. motor, excellent cond. 545.00
 3851—FROZEN MEAT SLICER: Keebler #206, extra new knife & cross head block, with 25 HP. motor, used only 2 years, excellent cond. 1600.00
 3637—Slicer: U. S. #150-B, with stand, used only 2 mos., like new. 850.00
 3868—KETTLE: (3) Steam jacketed steel, with legs, 175 gal. cap., 100g pressure, stay-bolted. 175.00
 3841—KETTLES: (2) cast iron, 45 gal. cap., with gas burners, can be used with wood or coal. 65.00
 3385—FLAKICER: York DEB #10, 1 ton cap. 1000.00
 3732—HARE OVEN: Globe 300g cap., with 2 HP. motor, excellent cond. 650.00
 3501—SMOKESTICK WASHER: with 1 HP. motor. 375.00
 3801—SMOKHOUSE: (94) steel, 3 sta., closed end, 72"x12", notched, heavy duty double trolley. 10.50

Trucks, Tracking, Trolleys, Etc.

- 3862—RACK TRUCKS: (13) 71"x25", shelf 8" center, wire mesh shelf, double trolley ea. 35.00
 3863—UTILITY TRUCKS: (32) 5 shelf galv. wire, 34"x64" ea. 37.50
 3864—BOX TRUCKS: (11) 3 wheel, I.D. 48"x28"x24", metal & wood frame. ea. 30.00
 3865—HIDE TRUCKS: (25) Flat top, metal, 60"x46", rubber tired wheels 18"x3" for hides, bullies, bacon, etc., some with high front end. ea. 30.00
 3866—OLEO SEEDING TRUCKS: (33) Wood box, 60"x32"x18", 14" metal wheels. ea. 62.50
 3867—OLEO SEEDING TRUCKS: (30) 4 wheel, wood box, 38"x35"x17" ea. 49.50
 3872—TRACKING: Large quantities, 2 1/2", 3 1/2", 4 1/2" 22c ea. 50c ea.
 3873—HANGERS: 11"
 3874—TROLLEYS: (800) Miscellaneous sizes, hog, beef & sheep

Lard and Rendering

- 3834—CRUSHER: Stedman, with new 30 HP. motor, new set of teeth. \$2075.00
 3317—HARSHER-WASHER: Duppa #3 combination, 30"x15 HP. motor & starter, spare parts, used only 1 yr., guaranteed cond. 2250.00
 3860—PAT HARSHER: Anco, #263, with 75 HP. motor, belt drive. 2250.00
 3797—HYDRAULIC PRESS: Anco, #614, 300 Ton, 20"x36" curb, steam driven pump, with plates, piping & fittings. 3750.00
 1720—HAMMERMILL: (2) Jay Bee #1X with 25 HP. motors & starters & augers. ea. 950.00
 3424—LARD KETTLE: Koch, gas fired, with burner, 75 gal. cap. 275.00

Kill Floor

- 3877—VISCERA INSPECTION TABLE: Similar to Anco, #24, 28"x32"x36", 20 large, 20 small pans. \$1250.00
 3876—CONVEYOR TABLE: Moving top, 48"x36"x43", steel slats. 1250.00
 3875—CHAIN CONVEYOR: 2000' overhead side finger, Link Belt, lengths 30' to 250', complete with idlers, takeups, etc. Details on request
 3871—HEAD SPLITTER: Hog, similar to Anco, #262 325.00
 3830—BEEF SPLITTING CLEAVERS: (175) 11", 12" and 13" blades, mfg'd by Simmonds, Worden & White. ea. 9.96

Scales

- 3856—(4) Suspended Metal, 60"x60" platforms, 200g beam, 5000g cap. ea. \$185.00
 With metal uprights. 153.00
 With wood uprights. 153.00
 3857—(17) Howe, Weighograph attachment, chart 200x1/3", 3 Beams, 19"x21" platform, guaranteed ea. 225.00

DISPLAY ROOMS and OFFICES

1401 W. Pershing Rd. (39th St.)
 U. S. Yards, Chicago 9, Ill.
 CLIFFSIDE 4-6900

BARILANT & CO.

- New, Used & Rebuilt Equipment
- Liquidators and Appraisers

CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

Undisplayed; set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00; additional words 15c each. Count advertisement words.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE PLEASE REMIT WITH ORDER.

EQUIPMENT FOR SALE

MEAT PACKERS—ATTENTION!

RENDERING EQUIPMENT

- 1—Boss 500 ton Curb Press & Pump.
- 1—Boss 150 ton Curb Press.
- 2—Albright Nell 8' x 9' Cookers.
- 1—Mech. Mfg. Co. 4' x 16' Cooker-Melter.
- 5—Lee 150, 250 & 400 gal. Stainless Steel.
- 29—60, 75 & 80 gal. 5/8 clad.
- 63—20 gal. to 1200 gal. Aluminum.
- 4—350, 600 & 800 gal. Dopp Seamless.
- 4—Vertical Steel 1750 gal. closed.
- 3—Vertical Steel 3500 gal. closed, agit.

OTHER SELECTED ITEMS

- 73—Aluminum Storage tanks 200 to 500 gals.
 - 1—Sperry 30" P & F Aluminum Filter Press.
 - 1—Self-Adjusting Carton Gluer-Sealer.
 - 1—Davenport #3A Dewaterer, motor driven.
- Cased and rebuilt Anderson Expellers, all sizes
 Send us your inquiries

WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.
 14-19 Park Row New York 38, N. Y.
 Phone: Barclay 7-0800

1949 Dodge two-ton truck—two speed axle; mileage, 7500; 8'x14' box walk in; 8" cork insulation; removable shelves; two holdover plates; electric unit; new guarantee. W-244, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE

Southwark, 1130 ton Hydraulic Press. Excellent condition. Priced right for quick sale. Also large grease storage tanks. EW-249, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

For Sale: 1-8x5 Dry Rendering Cooker, Good Shape, Reasonable. For information Write W-238, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. P'tock and Associates, Glen Riddle, Pennsylvania.

PLANTS FOR SALE

ABATTOIR

Modern beef-slaughtering plant and equipment, located near Lewes, Delaware, at reasonable price. Approximately 6 acres land—with modern cottage. 1466 sq. ft. refrigerated space, 6904 sq. ft. floor area, 8370 sq. ft. total area. Capacity 60 head per day. Now idle, but in excellent repair, maintained by caretaker. Facilities have met M I D inspection requirements. If interested, please address Box 1650, Baltimore 2, Md., for further particulars.

• PACKINGHOUSE EQUIPMENT

• SAUSAGE MACHINERY

• ICE MACHINES

For dependable used machinery and equipment . . . and reliable service:

Write, Wire or Phone

AARON EQUIPMENT CO.

1347 So. Ashland Avenue
 CHICAGO 8, ILL. • CH 3-5300

PLANTS FOR SALE

CEMENT BLOCK PACKING PLANT

Well equipped, everything new in last five years. Modern house, feed lot and barn on seven acres of ground, well located. Average kill per week 1050 hogs, 50 cattle. Can handle considerably more. For further information write

FB-171, THE NATIONAL PROVISIONER
 15 West Huron St. Chicago 10, Ill.

MODERN SAUSAGE MANUFACTURING PLANT complete with slaughtering facilities and dry rendering plant, serving 200,000 population, 50 mile radius in Northern Florida; producing 20,000 lbs. sausage weekly, capable 50,000 lbs. Can slaughter 100 cattle weekly and 300 hogs, state inspection, good quota. FB-250, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE OR LEASE

Retail meat market in large super market, also wholesale abattoir and excellent established business. Owner retiring on account of age. \$20,000.00 cash, balance on easy terms.

EHRlich's ABATTOIR
 P.O. Box 775 Hendersonville, N. C.

SMALL PACKING PLANT

Modern brick and concrete construction. Approximately 10,000 square feet, completely equipped, capacity 1500 hogs, 350 cattle per month, 3000 pounds sausage per day. Midway between Kansas City and Tulsa in excellent livestock area. W-240, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT WANTED

WANTED: ANDERSON Duo Expeller, 500 ton curb press, 5x12 cooker, and 3x6 lard roll. EW-21, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

USED HOG HEAD SPLITTING MACHINE. Must be in good condition and reasonable. The Sucher Packing Co., Box 975, Dayton, Ohio.

POSITION WANTED

SAUSAGE MAKER, Age 33, Married, Seeking position in small plant. 14 Yrs. Experience. Has thorough knowledge in curing Pork, Hams and Bacon. Best references available. W-243, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERVISOR & SALES PROMOTION, 25 years full line experience. Desires connection with quality Packer; Can handle men and get results. W-248, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Illinois.

BUSINESS OPPORTUNITIES

**BEEF • CATTLE • SHEEP
 SAUSAGE CASINGS
 ANIMAL GLANDS**

Selling Agent • Order Buyer
 Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

THE WM. SCHLUDERBERG—T. J. KURDLE CO.

PRODUCERS OF



MEATS OF UNMATCHED QUALITY

MAIN OFFICE AND PLANT

3800-4000 E. BALTIMORE ST., BALTIMORE, MD.

LARD FLAKES

IMPROVE YOUR LARD

• We are shippers of carload and L.C.L. quantities of Hydrogenated LARD FLAKES.

Samples will be sent on request.

Our laboratory facilities are available free of charge for assistance in determining the quantities of Lard Flakes to be used and methods of operation.

THE E. KAHN'S SONS CO.

CINCINNATI 25, OHIO • Phone: Kirby 4990



BLACK HAWK

PORK • BEEF • VEAL • LAMB • SMOKED MEATS

DRY SAUSAGE • VACUUM COOKED MEATS • LARD

THE RATH PACKING CO., WATERLOO, IOWA

HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS



- WILLIAM G. JOYCE, Boston, Mass.
- F. C. ROGERS CO., Philadelphia, Pa.
- A. L. THOMAS, Washington, D. C.

BEEF • PORK • SAUSAGE

HUNTERIZED SMOKED AND CANNED HAM

CLASSIFIED ADVERTISING

BUSINESS OPPORTUNITIES

CONTROLLING STOCK for sale in corporation operating modern Packing Plant. Good quotas. Sales, earnings above average. W-235, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

INVESTMENT

Sausage Maker-Superintendent with services will make a substantial investment in a going business. Has had many years of successful background. Will furnish necessary data. Will consider any location. W-246, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE

Horse meat, frozen, slack barrels. In limited quantities.

Evans Industries, Inc.

P. O. Box 428
Marion, Indiana

FOR SALE

Large well established eastern business in the heart of large urban population. Capacity 500,000 lbs. manufactured product, 800 cattle, 6,000 hogs, 500 calves, 500 lambs per week. Excellent livestock quotas. Terms can be arranged. W-236, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

M & M Publishing Co.

P. O. Box 6669 Los Angeles 22, Calif.

BUSINESS OPPORTUNITIES

For Sale: 50 galvanized metal standard sized bacon boxes with lids, in good condition. \$25.00 per box F.O.B. Canton. FS-237, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: BROKERS and DISTRIBUTORS to handle a liquid seasoning (Hydrolyzed Plant Protein) already used by major eastern packers in sausage making, curing of hams, etc. Interesting commission rate. W-247, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, New York.

ABATTOIR

Established approximately 30 years. Equipped for Beef, Veal and Hog killing with dehairer. Also modern Sausage Kitchen. Located in Lancaster, Pa., the largest stock yards in East. Killing over 1000 animals per month. Lately installed new refrigeration. W. 245,

THE NATIONAL PROVISIONER

11 E. 44th St. New York 17, N. Y.

HELP WANTED

TECHNICAL SALESMAN to sell and service specialties to meat industry. Salary, car, expenses and commission. Write giving past experience. W-241, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER wanted. Wonderful opportunity for right man. Our present sausage maker called into Service. Contact Smithfield Packing Co., Inc., Smithfield, Virginia.

FROZEN FOODS FOREMAN. Must be experienced. Knowledge of meat items will help. Mention pay. S. E. Mighton Company, Bedford, Ohio.

HELP WANTED

WORKING KILLING FLOOR FOREMAN

Wanted for midwestern horse packing plant, U.S. inspected. Must be qualified, progressive and capable of handling men. Give full particulars of background, availability and salary expected. Replies held in strictest confidence. Reply to W-239, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: Experienced and capable, good working conditions and good pay to right party. Federally inspected Plant located in Northwest. Write qualifications and include full experience for past eight years. W-234, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

COMPETENT CASING MAN in Ohio River City. Must have full knowledge of Grading and Selecting. Give previous experience, references, and salary desired in first letter. W-228, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF KILLING FOREMAN for Middle West. A.F.L. Union shop. About 1500 cattle and 800 to 1200 small stock weekly. State age, experience and salary expected. W-242, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

JAMISON DOORS

at work for a meat packer



AT TOBIN PACKING CO., INC., ALBANY, NEW YORK

FOR LOW TEMPERATURE STORAGE

A Jamison Lo-Temp Door with track port opener has three E-Z-Open Fasteners to match the three Adjusto-flex Hinges to assure a uniform seal by equal pressure all around.

OUT TO THE LOADING DOCK

This Jamison track door is metal clad on the inside for greater strength and sanitary reasons.



The standard line of Jamison doors will meet the majority of user requirements for temperatures, dimensions, applications.

For detailed information on these and other Jamison Cold Storage Doors, request Catalog 175.

JAMISON COLD STORAGE DOOR CO. • Hagerstown, Md., U. S. A.



The oldest and largest builder of cold storage doors in the world

ADVERTISERS

in this issue of THE NATIONAL PROVISIONER



Afral Corporation	28
Air-Way Pump & Equip. Co.	27
Allbright-Neil Co., The	Third Cover
Anderson, V. D., Company	31
Aromix Corporation	14
Atmos Corporation, The	20
Avlon, John	27
Barliant & Company	40
Bemis Bro. Bag Company	16
Best & Donovan	22
Bulkley, Dunton Pulp Company, Inc.	25
Cainco, Inc.	34
Celanese Corporation of America	3
Cincinnati Butchers' Supply Co., The	12
Cleveland Cotton Products Co., The	34
Corn Products Sales Company	26
Custom Food Products, Inc.	18
Daniels Manufacturing Company	36
Fearn Foods, Inc.	5
Food Management, Inc.	34
Poster-Built Bunkers, Inc.	19
Glidden Company, The	29
Globe Company, The	6
Goldsmith Pickle Co.	14
Great Lakes Stamp & Mfg. Co.	15
Hackney Bros. Body Co.	Fourth Cover
Ham Boiler Corporation	39
Hunter Manufacturing Co.	33
Hunter Packing Company	41
Hygrade Food Products Corp.	37
Jamison Cold Storage Door Co.	42
Julian Engineering Co.	14
Kahn's, E. Sons Co., The	41
Kennett-Murray Livestock Buying Service	36
Kewanee Boiler Corporation	36
Knickerbocker Mills Company	35
Koch Supplies	32
Kohn, Edward Co.	32
Lancaster, Allwine & Rommel	34
Lasar Manufacturing Company	27
Layne & Bowler, Inc.	4
Mayer, H. J., & Sons Co., Inc.	21
McMurray, L. H., Inc.	39
Meat Industry Suppliers, Inc.	First Cover
Morrell, John & Co.	37
New York Tramrail Co. Inc.	35
Oakite Products, Inc.	28
Partlow Corporation	22
Rath Packing Co., The	41
Reynolds Electric Company	30
Rodgers & Company	15
Salzman, Max J.	39
Schludenberg, Wm.-T. J. Kurdie Co., The	41
Smith's, John E., Sons Company	Second Cover
Solvay Sales Division, Allied Chemical & Dye Corporation	25
Speco, Inc.	21
Standard Casing Co., Inc.	25
Warner-Jenkinson Mfg. Co.	29
Weiller, Jack & Co.	33

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

So much depends
on good TROLLEYS!



and...



**TROLLEYS
ARE MADE TO
LAST LONGER...!**

**PERFECT
BALANCE!**

**HIGHEST
GRADE
MATERIAL!**

**RIGID
INSPECTION!**

ANCO Trolleys the accepted standard in hundreds of packinghouses today. Only first grade materials are ever used in ANCO Trolleys. Particular attention is paid to the design of the sheave wheels, which are perfectly round, carefully drilled, and grooved in a way which makes it impossible for them to climb curves or switches.

They are made of the best grade of grey iron obtainable, cast so smooth that it is unnecessary to machine or in any way destroy the original hard casting surface of the tread. It is this that insures life to the wheels.

WRITE FOR CATALOG

THE ALLBRIGHT-NELL CO.
5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS

Here's a picture . . .



RALEIGH PHONE 5195

Jones

SAUSAGE COMPANY
P. O. BOX 1711 - RALEIGH, N. C.



PURE PORK SAUSAGE
"The Ham Makes it Different"



Mr. T. J. Hackney
Hackney Bros. Body Co.,
Wilson, N. C.

Dear Mr. Hackney:

Here's a picture of fourteen Hackney Refrigerator Bodies in our North Carolina Fleet. Thought you'd like to see it. As you know, we now operate 25 of your bodies in North Carolina and Virginia.

Since we purchased our first body from you in 1939 we've bought nothing else. That first body is still operating. After two days on the route it still returns with the temperature within ten degrees of what it was when it started out. All our Hackney bodies do as well. They'll leave the plant with up to 8,000 pounds of sausage items. Before they return, the doors have been opened about 175 times, but the temperature in the body holds. The meat is kept fresh - very salable.

Your bodies make a good advertising medium for us, too. The JONES SAUSAGE name is displayed everywhere our products are for sale. We like that.

But the real reason we buy your bodies, is because of their low operating cost. They seldom need repairs. Even refrigerating them at our salesman's homes doesn't cost us \$3.00 per month. That's economical refrigeration.

When we were a small firm, Hackney took care of us OK! Now that we're growing, you're still doing a good job for us.

Yours very truly,

Thanks, Mr. Jones, for your nice letter. We have tried to provide you with bodies that would meet your needs. We're mighty happy we have been successful . . . that our bodies are delivering your sausage in good sales condition . . . at low cost.

T. J. Hackney



If you are in need of experienced help in selecting better insulated and refrigerator bodies, our factory trained sales engineers are at your beck and call.

Hackney Bros. Body Co.
WILSON, N. C. PHONE 2141

